

Volume 28, Number 5

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

Next club meeting

**HVHB May 9**

**8:00 pm**

**King's Court**

**Beer of the Month: Mead**

**King's Court Brewing**

**40 Cannon Street, Poughkeepsie, 12601**

May 9, 2018

8:00 pm

(Second Wednesday)

<https://www.facebook.com/KingsCourtBrewingCompany/>

(845) No-Phone

**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 2**



King's Court

**Minutes of April club meeting at The Derby** by Jon Fry

The April 11, 2018 Hudson Valley Home Brewers meeting was held at The Derby in Poughkeepsie.

Josh Youngman provided two off-flavor samples in an American light lager from our flavor kit, Acetylaldehyde and Dactyl.

We discussed a couple upcoming club events, including the Club Spring/Summer Picnic (Jonathan coordinating, Eric has volunteered to host), The club Bike pub Crawl, and IBM Community Day (details in my Google docs agenda). I will set up a poll on FaceBook in re the picnic date.

We had two club financial votes, one, to support a club big brew day 4/15 (club agreed to cover ingredients cost, and produced beer would be shared with the club), and a bid to get reusable name tags ( club agreed max budget \$150). There was some discussion on ordering new club T-shirts, however we decided to review new artwork before ordering. Artwork options will be circulated now and at the May 2018 meeting

We're encouraging all club members to spearhead individual events, such as the group brew day, which was very successful.

Reminder, deadline for several competitions, including the free one at Stormville Airport on June 9 that Josh Youngman is coordinating.



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](http://www.hvhomebrewers.com) or <https://www.amazon.com/?&tag=hudsovallehom-20&camp=216797&creative=493977&linkCode=ur1&adid=0452K58TDKXXCSFAV84H&>

### Upcoming Event(s):

May 11, 12 Brewer's East End Revival (BEER) Brew Off, Bay Shore, NY  
 June 9 Stormville Airport's Food Truck and Craft Beer Festival  
 June 22 Night of the Funk, Boston

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

<u>Date</u>	<u>Style</u>	<u>Location</u>
May 9	Mead	King's Court Brewery
June 13	Cream Ale 1C	To be determined
July 11	Biere de Garde 24C	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

**CRAFT Beer & Brewing Magazine** by Linsey Cornish

[HTTPS://BEERANDBREWING.COM/5-TIPS-FOR-MAKING-GREAT-PORTERS-AND-STOUTS/](https://beerandbrewing.com/5-tips-for-making-great-porters-and-stouts/)

## 5 Tips for Making Great Porters and Stouts

Three Four Beer Co. Co-owner and Head Brewer (and former Odell and Horse & Dragon brewer) Linsey Cornish offers five tips for brewing great stouts and porters.

**1. Use unexpected malts** to add layers of complexity. Linsey said "I love the Gambrinus honey malt, as it gives a really nice sweet and nutty characteristic that adds complexity and balance to the roasty malts in stouts and porters. Weyermann's Carafoam is another one—specifically Weyermann's for the fruity and biscuit character it has to it. Cara Red is another one that's not traditionally used because it just doesn't have the SRM contribution to get you to that darker



color, but it gives you a beautiful ruby hue if you don't have a completely opaque stout or porter. It adds more raisin, dark cherry, and dark fruit notes along with some of that crystal caramel/toffee character. I usually pair them with a chocolate malt as the primary dark malt with a little bit of roast malt, typically in a 75–25 percentage of chocolate to roast. If I'm looking for a lighter body, I use debittered black malt (with the husk removed) so it doesn't pull out as many tannins."

**2. Dial back your hops bitterness** to compensate for the bitterness of the roast malt. Depending on the beer I'm brewing, He "dials back his hops" IBUs by 10–20 IBUs to compensate for the bitterness the roast malt adds.

**3. Keep esters under control.** Linsey said "I want the malt to shine through and not have a strong yeast characteristic." Be careful not to ferment too hot or underpitch, or you'll get more fruity characteristics. Taking cell counts is key to make sure you have a robust pitch that can handle your stout or porter.

**4. There are plenty of ways to get body without adding lactose.** With the increasing number of lactose-intolerant people in the general population, it's risky and unnecessary to add it for body. Try oats, unmalted wheat, or mashing at a higher temperature to produce more unfermentable sugars. Oats in particular are a great choice for adding a nutty and earthy character to your beer.

**5. There's not much real difference between porter and stout.** He thinks it's primarily nomenclature at this point. Yes, they have different historical backgrounds. If you are going to call something a porter, it's usually going to be roastier and thinner. A stout's going to be toward the high end of medium-to-heavy body with more chocolate character. He said "I know a lot of people totally disagree with me, but in dealing a lot with consumers, if you give them a lineup of dark beers all side by side and ask them to identify which is a stout and which is a porter, they identify that roast with porter and sweet chocolate with stout."

-----Have a Homebrew-----

**Beeradvocate**

**Do Tea Beers Have a Bright Future?**

<https://www.beeradvocate.com/articles/17162/reading-the-leaves-do-tea-beers-have-a-bright-future/>

Rebecca Kirkman

Tea and beer are having a moment. Since the beginning of 2018, a wave of new beers incorporating the ingredient have been released across the US. In January, Oregon's Breakside Brewery released Tea Time Pale Ale, a Golden Pale Ale brewed with lemon peel and conditioned on Earl Grey leaves. Left Hand Brewing Co.'s Chai Milk Stout Nitro, a canned variant of the Colorado company's flagship Milk Stout infused with chai spices, hit shelves in February. And Eazy Teazy Green Tea Ale, a low-calorie beer from Lakefront Brewery in Wisconsin, was released on March 1, 2018.

Clocking in at 3.4 percent ABV and 99 calories, Eazy Teazy was Lakefront co-founder Russ Klisch's attempt to capitalize on the market's demand for low-cal, session-strength options. According to brand manager Michael Stodola, the team made several test batches to determine



the best varieties of tea to incorporate into the final recipe. “We tried using matcha and other tea flavors, but landed on a green tea with a dose of oolong as well,” says Stodola. “Green tea works well in concert with the Lemondrop hops. They’re both bittering elements and lend themselves beautifully to aroma and flavor.”

While use of tea in beer isn’t particularly new—Chicago’s Marz Community Brewing Company has been making its popular Jungle Boogie wheat ale with rooibos tea since 2014, Stone released its Japanese Green Tea IPA with Baird and Ishii in 2015, and, in the UK, Manchester’s Marble Brewery collaborated with the Dutch Brouwerij Emelisse to release Earl Grey IPA in 2012—some credit increased exposure and like-minded fans for the relatively recent jump in the ingredient’s popularity.

“It definitely seems to be a thing right now,” says Nathan Berrong, brand cultivator at Georgia’s Three Taverns Brewery, which first released Lord Grey, a tea-infused sour ale, in late 2016. “Although [tea beer is] mostly in the infancy stages, I think it has legs and is going to be around for a while.” He likens the burgeoning trend to the success of another beverage industry mash-up. “When you think about coffee in beers and how well that works, it’s logical to look at other beverages and see what’s possible, and tea naturally follows.”

Originally conceived as a one-off release for Three Taverns’ Sour Asylum series, the Lactobacillus-fermented sour ale with notes of lavender and bergamot has been such a hit with drinkers in the taproom that it was canned and released for full market launch in February. “The beer is incredibly popular and we’re trying to keep up with the demand,” says Berrong.

Beer has also made its way into tea culture. At New York City teahouse 29B, the menu includes a beverage made by incorporating matcha sourced from Uji, Japan, into a rice lager from Echigo Beer Company. “I do see an overlap in the increased popularity of craft beer and tea,” says 29B owner Stefen Ramirez, a self-professed beer lover who developed 29B’s matcha beer recipe after living in Kyoto. Ramirez also says he sees many correlations in the taste profiles of tea and beer. “In fact, I choose the beers we carry because they taste like some of the tea that [we] carry, even without having any tea in them.”

Like Three Taverns, The Bruery in Southern California incorporated Earl Grey tea into Girl Grey, a Belgian-style ale made in collaboration with Top Chef winner Brooke Williamson and released in February. “We piloted a number of different styles of beers, infusing them with all sorts of ingredients,” says marketing manager Joel Kennedy. “Our favorite combination featured the piquant qualities of Earl Grey tea with the cool, refreshing, creamy balance of almonds and lactose.”

An instant hit in the company’s two tasting rooms, experimenting with new ingredients like tea helps The Bruery reach diverse audiences. “The tea and collaboration component have opened a door to a whole new generation of beer drinkers,” says Kennedy. “I’m sure we’ll have more tea-infused beers in the future.”





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| AJ's Burgers             | Ice Cream Truck           | The Souvlaki Truck            |
| Bareburger               | Memphis Mae's             | The Whitlock                  |
| Chappaqua Tavern         | Mighty Quinn's BBQ        | The Wooden Spoon              |
| Coals Pizza              | Miima Vinoteca            | Tredici North                 |
| Craft Cue BBQ            | MP Taverna                | Walter's Hot Dogs             |
| Dan Rooney's             | North End Tavern          | Westchester Burger Co.        |
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## The craft beer industry's buzz is wearing off by Rachel Siegal

<https://www.washingtonpost.com/news/business/wp/2018/04/10/the-craft-beer-industrys-buzz-is-wearing-off/>

Has craft beer peaked? In one sign that the industry has grown less frothy, more craft breweries closed in 2017 than any time in the past decade. And while the craft beer makers saw more growth in production than the overall market last year, their pace is slowing.

A new report by the Brewers Association — a trade association representing small and independent American craft brewers — showed that craft brewers saw a 5 percent rise in



<http://winefood.westchestermagazine.com>



production volume in 2017. Yet with that growth comes an increasingly crowded playing field, leading to more closures of small craft breweries. In 2017, there were nearly 1,000 new brewery openings nationwide and 165 closures — a closing rate of 2.6 percent. That's a 42 percent jump from 2016, when 116 craft breweries closed.

Experts say saturation is still some time away, and that pullback is inevitable for any booming industry that, with time, begins to mature. "We have seen a little bit of deceleration," said Bart Watson, chief economist of the Brewers Association. "When you're talking about an industry that sells tens of billions of dollars a year, it's hard to grow at double-digit rates."

Growth in the craft brewing industry began in the late 1970s and early 1980s, Watson said, and has seen a resurgence in the past decade. With consumers who tend to skew male, younger, whiter and with higher incomes, the industry gained its foothold among adults willing to pay more for beer that tasted better than the mass-produced products that had long dominated the market.

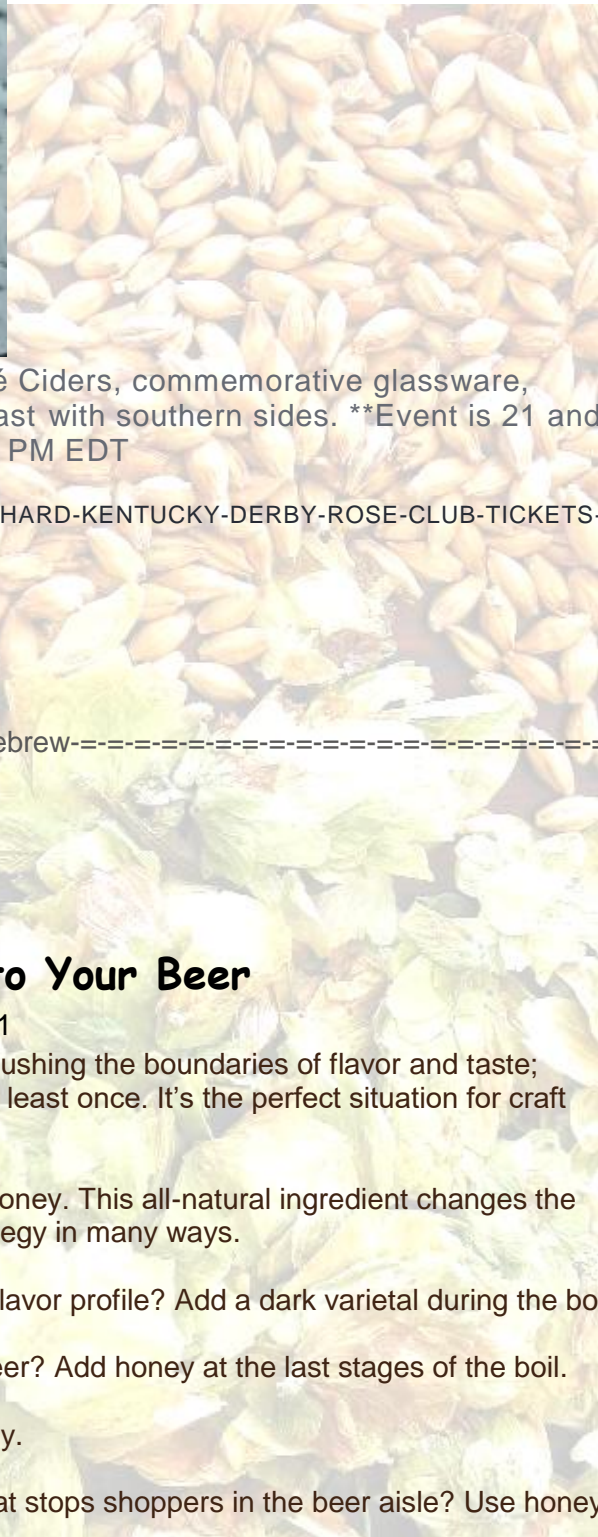
Small craft breweries compete among themselves for taps at restaurants and shelf space at retailers. Yet they are also up against massive industrial brewers that wield heavy influence over the national distribution of beer, and often buy up smaller companies. In 2011, for example, Anheuser-Busch InBev bought the craft brewer Goose Island for almost \$39 million, the first in a slew of similar acquisitions. "The largest brewers have a lot of ways that they can push into the market, rather than relying on consumer pull," Watson said.

Matt Simpson, owner of the craft beer consultancy the Beer Sommelier, said that the slowdown is natural after "an initial explosion." There are many reasons brewers won't be able to keep up. Some of that culling, he said, results from craft brewers who don't know how to successfully run a business or market products. At the same time, the industry has revived enthusiasm among craft beer aficionados who set out to found a company and sometimes make bad-tasting beer. Simpson even recalled a recent craft brewers conference where a speaker said that if newcomers didn't produce good products, they were "going to be the death of craft brewing." "The majority of brewers entering the marketplace are making good beer," Simpson said, "but a few bad apples can spoil the whole bunch."

With more than 6,300 breweries operating in the United States in 2017, small and independent brewers represented nearly 13 percent of the market share by volume of the overall beer industry. Craft brewers produced 25.4 million barrels in 2017, with an estimated \$26 billion retail value, according to the Brewers Association. Over much of the past decade the industry's growth rate held at double digits, peaking at 18 percent growth in 2013 and 2014.

**The total beer market went down 1 percent by volume in 2017**, a decrease in about 2.4 million barrels from the previous year. Watson said the decrease in part reflects beer's growing competition with wines and spirits.





Tickets includes: two complimentary Rosé Ciders, commemorative glassware, polaroid paparazzi photos, and full pig roast with southern sides. \*\*Event is 21 and up\*\* Sat, May 5, 2018 5:00 PM – 9:00 PM EDT

[HTTPS://WWW.EVENTBRITE.COM/E/ANGRY-ORCHARD-KENTUCKY-DERBY-ROSE-CLUB-TICKETS-45063606460#TICKETS](https://www.eventbrite.com/e/angry-orchard-kentucky-derby-rose-club-tickets-45063606460#tickets)

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### Add Honey to Your Beer

<https://www.honey.com/food-processors/beer-1>

The beer industry has changed. Brewers are pushing the boundaries of flavor and taste; consumers are committed to trying anything at least once. It's the perfect situation for craft brewers to thrive.

It's also the perfect situation for brewing with honey. This all-natural ingredient changes the outcome of the final recipe and marketing strategy in many ways.

Want your beer to have depth and a complex flavor profile? Add a dark varietal during the boil.

Want a sweet finishing note on your holiday beer? Add honey at the last stages of the boil.

Want to bottle condition your beers? Add honey.

Want a unique market position and labeling that stops shoppers in the beer aisle? Use honey iconography on your cans and bottles.

There are plenty of reasons to brew with honey. Flavor, function and marketing are just the start.



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 Dutchess Stadium  
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# PUNCH

## **Trappist Beer Heist** by Aaron Goldfarb

<https://punchdrink.com/articles/westvleteren-hacker-saint-sixtus-abbey-trappist-beer>

One man used multiple phone lines, a private driver and five different license plates to secure caseloads of one of the world's rarest beers. I'm not sure I've heard of anyone outsmarting the system quite like Chris Porter (a Web developer by trade).

Since 2013, when he and his then-girlfriend visited the Belgian farmlands of West Flanders, Porter, has been obsessed with Saint-Sixtus Abbey's Westvleteren XII, long ranked the "best beer in the world." On that trip he also learned that you cannot simply walk into the brewery to secure a few bottles of the monks' highly acclaimed dubbels and quadrupels. Instead, you must follow an arduous, byzantine telephone ordering system.

### **The ordering system**

For a few hours per day, three days per week (as determined by an always-changing bottle release timetable), the abbey opens their single landline to callers looking to buy beer. If you happen to get a hold of Mark, the only employee responsible for sales, you'll be able to give him your information and pick up your two wooden crates exactly one week later. Afterwards, the abbey logs each buyer's telephone and license plate numbers, both of which are locked out of the system for 60 days to prevent any one buyer acquiring more than their share.

Porter initially dismissed the idea of even attempting to purchase Westvleteren; he was based in New York, and even if he managed to place an order successfully, there was no way he'd be able to pick it up. But the following year, when he took a job that had him flying to Paris every other week, he began thinking about ways to hack the system.

With Belgium six hours ahead of New York and the line opening at 8 a.m. local time, Porter would need to start dialing in the dead of night—along with millions of other callers around the world. "I worked out the math," he explains. "On my iPhone, the fastest I can do a full cycle—dial, call, hit the cell towers, hit their phone line, hear busy signal, hang-up—is eight seconds. The statistical odds of getting in in those eight seconds is impossible."

### **Making the call from the USA**

In an effort to improve his chances, Porter began researching Voice over IP (VoIP) like Skype or Google Voice, which would allow him to make faster calls. Eventually, he settled on a business plan from Vonage, which, for \$50 per month, could dial two lines at a time, each with a complete time of about three seconds per call, amounting to one call made every one-and-a-half seconds. A third-party softphone allowed him to add even more dialers to his Vonage account for just \$5 more. Before long, Porter was using five different phone lines, each dialing simultaneously every second or so, as he lay in bed listening through headphones.

"I hear the audio feed of all of [the calls] at the same time, a symphony of busy signals," says Porter. But soon enough, there was a voice at the other end of the line. "He starts out in Flemish, then French, then English, saying all the greetings. You say something, then he quickly



adjusts to your language.” Porter was finally able to place his first order with Mark.

### **Taxi cabs are prohibited and license plates are checked**

The next Saturday, after working all week in Paris, Porter went to pick up his beer. He took the morning train out to Poperinge, five miles from the abbey, and found a driver via Google named “Luc”—not his real name—who showed up in what was clearly his personal car. (Taxis, it turns out, are banned in Poperinge.)

But after looping around the horseshoe driveway outside Saint-Sixtus, Porter hit another stumbling block. He was informed that he wouldn’t be able to complete his purchase after all; the abbey bans pickup by taxis or personal drivers out of fear that it might be related to a commercial enterprise. After a lengthy argument with Mark, who relented and sold him just one case, Porter was peeved that he hadn’t gotten his full allotment, and made it a mission to acquire as much Westvleteren as he could. “They broke their contract with me,” he says, “so all bets were off from that point on.”

He also caught a lucky break with Luc. “On the way back to the train station, [Luc’s] feeling bad for how I was treated,” recalls Porter. “He says, ‘Listen, if you ever need me to pick up beers for you, I’ll give you my license plate number and you can use that over the phone. Also, I have five cars.’” With five different license plates available—and five separate phone lines—Porter was soon able to procure 10 cases, or 240 bottles, approximately every 60 days without being locked out of the system.

Still, he’s quick to point out that he was hardly operating some well-oiled criminal enterprise. Certainly, he bootlegged some—“I became known as the guy with a shitload of Westy,” he says—moving each case for \$350 apiece (they retail from the abbey at around \$50), mostly to friends in the New York beer scene. But because of weight issues, he could only bring back two cases per flight. While some was stored at his apartment in Alphabet City and his girlfriend’s parents’ basement in Maine, the remainder (often up to 20 cases at a time) was kept inside Luc’s garage in Belgium.

### **Stocking up for his wedding**

By the summer of 2017, Porter was growing tired of bootlegging beer. He was about to get married to the woman who took him to Saint-Sixtus a half-decade earlier. And, with their wedding coming up in August, he’d finally found a use for all those cases. “This is going to ostentatiously be our wedding beer,” Porter recalls thinking. “Our guests will only drink Westvleteren.”

He figured out all the customs, duty and freight forms he’d need to file and pay; he found a European freighter to ship for him and a customs broker to speed up the process; he even got his own corrugated cardboard boxes custom-designed by a German company. Still, on the afternoon before his wedding, he was sitting in the JFK International cargo lot in his Honda Element, hoping and praying his bottles would actually arrive.

“I wasn’t married yet,” he says, “so I can safely say the happiest moment of my life up to that point was when that forklift pulled out of the warehouse with my crates of Westvleteren shrink-wrapped on the pallet.”

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