

Volume 28, Number 9

www.hvhomebrewers.com

Next club meeting

HVHB September 12 8:00 pm King's Court

Beer of the Month: Vienna Lager

NOTE: King's Court will not be offering food when we are there.

King's Court Brewing Company	40 Cannon St, Poughkeepsie, 12601
September 12 2018	8:00 pm (Second Wednesday)
KingsCourtBrewingCompany.com	(917) 697-3030

Club officers:

President - Jon Fry
Vice President - Kevin Drozenski
Treasurer – Brian Jameson
Sargent at arms – Justin Lomas
Communications Secretary- Hilon Potter
Recording Secretary - Phil Van Itallie

Upcoming EVENTS on page 3



King's Court
Brewing Company

Minutes of August club meeting at Juan Murphy's

Meeting called to order at 8:07 with 21 attendees seated in the outdoor patio.

One first time visitor joined the club after the meeting, Lew Blum. Tony Giaccone joined the club -- it was his second visit.

Kevin Drozenski poured the evening's beers:

Beer 1 - was Jon Fry's "regular" Berliner Weiss. At 3.5 ABV, Jon did kettle souring. The brew was completed on July 4.

Beer 2 - was Eric Wassmuth's Peach Berliner Weiss. Eric also did a kettle sour with a probiotic; he used a wheat malt and added three pounds of peaches in the secondary and let it settle for three months.

Beer 3 - was Jon Fry's Raspberry Berliner Weiss. He added 4.5 pounds of raspberries that had been frozen and thawed as in winemaking and got 3.5 ABV. He was aiming for an "approachable" sour

Beer 4 - was Kevin Drozenski's Strawberry Basil Wheat. 50% was Pilsner mal. He used six pounds of strawberries and added basil every three days during fermentation. He used S008 dry yeast.

Beer 5 - was Josh Youngman's New England IPA.

Beer 6 - was Kevin Drozenski's Black IPA - Half the yeast was California ale yeast.

Beer 7 - was Brian Jameson's Black IPA made with de-husked dark malt, carapils, pale chocolate malt and 5 oz of New Zealand hops.

Beer 8 - was Rich Rang's IPA.

Beer 9 - was Josh Youngman's Russian Imperial Stout

Beer 10 - was Dann Gavaletz's black tea and honey at 3.5-4 ABV

Beer 11 - was Phil Metty's Cider from the 2014 picking. One quarter of the volume was cider; 3/4 of the volume was from blueberries. The brew was back sweetened with one quart of simple syrup added after fermentation was complete.

Beer 12 - was Dan Gavaletz's Chive Barley Hard Tea.

Beer 13 - was Treehouse Brewers' (VT) IPA

Beer 14 - was Exhibit A from The Cat's Meow in Framingham MA

Eric Wassmuth reminded attendees that the club brew day on the following Sunday at his home needs an RSVP using Facebook. Brewers need to bring their own yeast. The primary malt will be Vienna Lager. 5-6 people indicated interest.

Jon Fry thanked Rebecca Hayes for researching places for the Club Anniversary party and indicated that other places are in the running, specifically Farmers and Chefs and the Derby.

The club is planning a **Bicycle Pub Crawl on October 6** starting and ending at Schatzi's.

There will be an **Oktoberfest at Stormville on September 29**; club members are welcome to participate. The club is not a formal participant.

The fall Cider fest will be scheduled earlier this year. Rather than running into Thanksgiving and possibly bitter cold temperatures, the club will be buying apples for a mid-October pressing

Rob Cohen discussed the objectives of selecting venues for club meetings.

Rob Cohen said there will be a cider pre-pressing using small quantities of selected apple varieties a week prior to the 2018 cider pressing event.

Brian Jameson said that he had just completed a controller to automate his automated brewing system for \$800-\$900.

Jon Fry proposed that the club offer a **Monthly Traveler's Beer Budget of \$30/month** for buying commercial beer to share at club meetings. Eric Wassmuth seconded the motion. The **resolution passed** with no objections. It is expected that the people planning to pick up beer will indicate their plans on Facebook or Slack before making a purchase.

Kevin Drozenski said that there are several local beer competitions coming up:

1. Manhattan - First weekend in September with drop off at BrewIT . Entries deadline Aug 24.
2. Nickerbocker (Albany) on November 3 - October 13 submission deadline.
3. Columbia County Fair with Aug 20 deadline, Aug 25 judging (Beer/Wine/Cider)

Dutchess Hops needs volunteers to pour on Saturday September 8. See Rebecca Hayes.

Brian Jameson stated that the club's treasury now has \$7396.20 not including the expected expense of \$500 for a 53 gallon boil kettle.

Josh Youngman won \$32 in the 50-50. Other prizes were distributed including t-shirts.

The meeting ended at 9:30 with the traditional pass the hat to collect for the servers.

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):

Sept 8	Hoptember at Dutchess Hops
Sept 8	Honey Festival at Adams in Wappingers
Sept 22	Harborfest at HalfTime
Sept 29	Wine and Cider fest at Stormville
Oct 6	Bike ride and dinner
Mid-October	Cider pressing
Nov 14	Anniversary dinner

2019 events

Mar 9 2019 HVHomebrewer's 29th Competition at the American Legion

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

<u>Date</u>	<u>Style</u>	<u>Location</u>
Sept 12	Vienna Lager 7A	King's Court
Oct10	Belgian Dark Strong Ale 26D	To be determined
Nov 14	Annual Dinner (No beer of the month)	TBD
Dec 12	Baltic Porter 9C	To be determined

DogFish Head invitation by Sam Calagione

'That's Odd, Let's Drink It' captures my quest to share off-centered and innovative brews with fellow creatives who are known to think (and drink) outside the box. In each episode of this six-part series, watch as I take new friends through a full-on sensory adventure of sorts as we taste and talk about beer. From dropping taste-bud changing pills to alter the flavor profile of a sour Belgian ale, to dropping science on the brewing process over a beer made with dragon fruit and yumberries, to a hot pepper mixing party extravaganza, we'll explore all that's possible (and impossible) over off-kilter brews.

With new episodes available every Tuesday (the first one has almost 500K views!), I hope you'll join us on this journey of culinary ingredient experimentation and limitless imagination!

Click on

<https://www.youtube.com/playlist?list=PLAzrgbu8gEMImqA2vcQJYaKOaaH9b0vddq>

November 16-18 Milton, Delaware to attend Analog-A-Go-Go!. You need tickets in advance:

<https://www.dogfish.com/analog-a-go-go>

CRAFT Beer & Brewing Magazine

Make Ice Beer by Josh Weikert

https://beerandbrewing.com/make-your-best-ice-beer/?utm_campaign=edit&utm_medium=email&utm_source=autopilot&utm_content=coolship

There are experimental beers according to the BJCP guidelines but you might want to consider getting a value payback for your efforts. When friends ask about whether you can use fractional distillation (freezing off water out of a fermented beer to concentrate it) on styles other than Eisbock, you can but here are some considerations.

Not every beer needs to be iced. Can you make an Eis-Helles? Sure. Why would you want to? If you want a Helles with concentrated flavors and higher ABV, just increase the poundage of grain in the recipe and choose more-intense character grains/hops. The best styles for this process are those that already live at the upper limits of beer flavors and ABV.

The most famous ice beers in the world - Eisbocks - take a relatively strong lager and make it stronger, sometimes well into double-digits ABV. If we take other styles in that vicinity, we can likewise use fractional distillation to concentrate them into imperial versions of their former selves.

Strong Scotch Ale, a wide range of stouts, British or American Strong Ales, or (as we'll road-test below) Baltic Porter, among others.

There are definitely some recipe considerations here. Let's use my [Ostseeküste](#) Porter recipe (<https://beerandbrewing.com/sour-ostseekuste-porter-recipe/>) as an example. The standard recipe calls for about 15 pounds (7.8kg) of base grains and about half a pound (0.2kg) each of three crystal/chocolate malts.

If I'm going to be concentrating flavors, I usually leave the base malts alone - they can get more intense by several orders of magnitude without blowing out anyone's palate. However, I'm going to take a good, hard look at those crystal and chocolate malts. The higher up the Lovibond scale we go, the more I'm going to think about decreasing the amount I'm using or pivoting to a less-assertive substitute.

Crystal 20? Leave it as-is. Crystal 65 (which we use in the Baltic Porter recipe) up to about Crystal 120? Probably OK, but I'd reduce it by whatever percentage I'm planning on concentrating. But once we get north of 120L I'm either eliminating the malt or replacing it with something milder.

So, in this case, instead of the Carafa Special II we can use Carafa Special I. In other recipes, where we're using husked chocolate malts, I always recommend pivoting to something dehusked (Chocolate Rye, for example). Any astringent flavors you'd pick up will get much more intense when concentrated.

You can leave your flavor hops alone, but reduce your IBU load by more than your anticipated concentration percentage. A linear reduction will likely lead to too-great an impression of bitterness. Instead, take your anticipated concentration, apply a 1.25 multiplier to it, and reduce your calculated IBUs by that much.

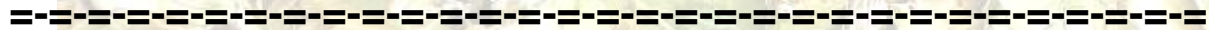
Finally, always choose a clean yeast for your ice beers. If it's a lager, you're already fine. If it's an ale, consider the American Ale strains or my venerable Wyeast 1007 (German Ale). If it's a Belgian...ask yourself why you're fractionally distilling a Belgian, and if you're satisfied with your own answer choose a relatively low-key Belgian strain like Belgian Ardennes from Wyeast.

Take every opportunity to make an attenuation-heavy beer here. Ice beers are the principal exception to my "mash everything at 152F/67C" rule (someone recently recommended I start wearing the number on a t-shirt to speed up the process when I'm asked about mash temps). Instead, go lower (148F/64C). Otherwise, your process is the same as it ever is, on the hot side. On the cold side, manage your fermentation aggressively. Oxygenate well to get a clean start, start cool for the first 72 hours then ramp up the temperature to encourage full attenuation, and give yourself a high and long diacetyl rest. We want to minimize any and all off-flavors and, depending on the style, fermentation character. Post-fermentation, the beer should taste a bit thin in body and slightly sweet. Then the freezing begins.

There are two schools of thought here. One is that you should go very low - about 15F/-9C - and form your slush rapidly, potentially in just a few hours. The other is that you should take a slower path - about 22F/-5C - and take something more like 8-10 hours. I choose the second, slower path. It will probably mean a more-accurate concentration, especially as you repeat the process and/or recipe, and more control is always preferable for me as it means I can more-accurately dial in the result and make effective adjustments. In either case, generate your ice and rack out from underneath it before packaging.

Finally, bottle conditioning is absolutely still possible in ice beers, even without the addition of more yeast. It might take a little longer, but yeast are hardy, and even my most aggressive Eisbock perked up in just three weeks at room temperature. Having said that, I don't think it's ridiculous to do so here, or just force-carbonate (even if that's not your usual route).

You may notice some sharp flavors when your ice beers are young, but these are great candidates for extended lagering. Your best attempts will be drinkable straightaway, but don't expect that. Let them lager for eight weeks or so before evaluating, and consider cellaring a sample of bottles for six months to a year. Fire up that freezer and have some fun!



PUNCH

Pizza Beer

By Aaron Goldfarb

https://punchdrink.com/articles/rise-and-fall-mamma-mia-pizza-beer-chicago/?ref=PRH85766E744C77&linkid=PRH85766E744C77&cdi=3B77F6AEE9B47E2FE0534FD66B0A9766&template_id=10111&aid=randohouseinc36167-20&utm_campaign=punchnewsletter&utm_source=Crown&utm_medium=Email&cid=77249&mid=1021913732

The Rise and Fall of Mamma Mia! Pizza Beer -- It took the mid-west by storm

JULY 17, 2018

There's something from Tom Seefurth's past he can't escape: a big, crazy dream that he turned into a reality, which eventually got away from him. He still gets random emails and phone calls nearly every single day asking about it. When he visits his local supermarket, customers stop him; people invite him to meetings to discuss making it happen again. He certainly wants to, but he just hasn't found the right opportunity. Though it's been off the market since 2013, **Mamma Mia! Pizza Beer's** legend continues to grow.

In 2005, Seefurth and his wife, Athena, were in real estate, selling houses and writing mortgages about an hour west of Chicago in Campton Township, Illinois. They were raising two daughters and flipping homes on the side. Tom, then in his early 40s, homebrewed in his garage and judged amateur beer competitions for fun. He noticed that the winners usually had one simple thing in common: “They **tasted different than the rest of the crowd**,” he says. “A real solid IPA back then wouldn’t ever win. The one that was different would.”

Seefurth decided to try and create a saison—a beer style that is sometimes spiced liberally with coriander and orange peel—that would nab him an award and get him a little attention. But he took things further and tossed in every single herb he had in the kitchen cabinet: “Rosemary, oregano, some mint, even sage. **Whatever was growing in my backyard went into that beer.**” Upon serving up the first batch, one person noted that it tasted like “pizza beer,” and Seefurth realized he’d stumbled upon the big idea he was looking for

He approached Mike Rybinski, then the brewmaster at Walter Payton’s Roundhouse & America’s Brewpub in the Chicagoland suburb of Aurora, and suggested they brew an actual pizza beer to enter in the Great American Beer Festival’s Pro-Am Competition. “This was a guy who had made beer out of [hot rocks](#),” explains Seefurth. “He attempted a cicada beer one time. He was not afraid to experiment.”

They tweaked Seefurth’s original recipe by adding fresh garlic, hand-chopped oregano, basil and two kegs of canned tomatoes. Their pizza saison pilot batch was put on the taps at the brewpub in May of 2007. The dozen or so kegs sold so briskly that by the end of summer they didn’t have any left over to send to the festival. Still, the local news caught wind of the oddity and came calling, from the *Chicago Tribune* to local television news shows.

With the sales and press, Seefurth was certain he had a million-dollar idea. He looked for a brewer to produce his beer year-round, again altering the recipe after a brewmaster friend suggested he should “dummy” down the beer. “He told me, ‘If you’re thinking of serving it in a pizzeria, at 9.9-percent ABV, not a lot of people will bring their family to order a pitcher of this and then drive everyone home.’” The rewritten recipe yielded a 4.7-percent ABV American ale: same grain bill, just less grain; American yeast instead of saison yeast; all fresh tomatoes (the calcium phosphate in canned tomatoes kept killing the yeast); and fresh herbs.

In early 2008, down to their last \$10,000 with the housing bubble about to burst, the Seefurths flipped their final house. They decided to go all-in on Mamma Mia!, taking the new recipe to a friend from the Chicago Beer Society, Randy Sprecher, who agreed to contract-brew it for them, 80 barrels at a time.

Seefurth’s was a product practically designed to go viral by tickling the fancy of “dare” drinkers on [YouTube](#), many of whom admitted it was way better than they expected. But it was likewise catnip for professional comedians, including Jay Leno who, in a 2010 episode of *The Tonight Show*, cracked, “It’s beer that tastes like pizza, which is pretty innovative. You know, usually to get those two flavors together, you have to wait until you vomit.”

Though that *Late Night* appearance gave Mamma Mia! Pizza Beer a national spotlight, it didn’t make Seefurth wealthy. The beer was better at getting notoriety than sales, especially since it was never available in large quantity. Claiming he only spent \$100 on marketing (mainly for T-shirts), Seefurth instead devoted his time to going to grocery stores every single day with Athena (who started calling herself “Mamma Mia”) and hand-selling it to shoppers. “When you have no money to advertise, no money to pay for a spotting fee, no money for a preferential space,” says Seefurth, “the best you can do is get people to taste what you’ve got.”

Unfortunately, in December of 2013, Sprecher’s hard soda line started so well—thanks to Not Your Father’s Root Beer pulling up the entire category—that they had to free up tank space and quit brewing Mamma Mia!. Since then, Seefurth has been looking for a replacement brewery, annoyed by what he calls the “rich people” who have tried to fill the void since he left. Case in point: Evil Twin simply threw [frozen pizzas](#) into the mash; Stone Brewing brewed a Hawaiian pizza beer for the release of 2016’s *Ninja Turtles* movie and Pizza Hut offered a pepperoni pilsner as a [April Fool’s gag](#). “I’m flattered,” he says, “but at the same time, when they do it just for the sake of grossing people out to get press, it burns my rear end.”

For now, Seefurth relies on his spin-off pizza beer-themed food products, like “Nuthin’ Hidden” Ranch Dip and Beer Taco mix, to earn income. He continues to look for a contract brewer and still dreams big: He wants to expand his beer line with a salsa beer and a curry ale, or maybe even open his own chain of Pizza Beer brew pubs. “We’ve been treading water for a decade,” he says. “We’re going to continue treading water until they finally let us swim.”

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Enter by August 31, 2018

Honey Festival Saturday September 8 at Adams



SEP
8

Honey Festival at Adams Wappinger

Public · Hosted by Adams Fairacre Farms, Inc.

160 Old Post Road, Wappingers Falls, NY



By **Allan Cukier** Head Brewer, R&B Brewing Co. Vancouver, BC, Canada

BREWING WITH FRUITS, FLOWERS, HERBS AND MORE

[HTTPS://SPIKEBREWING.COM/BLOGS/ASK-A-PRO/BREWING-WITH-FLOWERS-AND-HERBS?UTM_SOURCE=MC&UTM_MEDIUM=EMAIL&UTM_CAMPAIGN=AAP&UTM_CONTENT=CUKIER180809&GOAL=0_49AB89C2D4-7B9E6824E5-151008605&MC_CID=7B9E6824E5&MC_EID=38F47871CF](https://spikebrewing.com/blogs/ask-a-pro/brewing-with-flowers-and-herbs?utm_source=mc&utm_medium=email&utm_campaign=aap&utm_content=cukier180809&goal=0_49ab89c2d4-7b9e6824e5-151008605&mc_cid=7b9e6824e5&mc_eid=38f47871cf)

Many brewers are resorting to the addition of supplementary ingredients such as herbs, spices, tea, flowers and fruits. We at R&B Brewing Co. seek to go beyond standard approaches to create recipes using both traditional and non-traditional techniques and ingredients. We've put these methods to use in a variety of our limited release beers such as our Lavender Saison and Spruce Tip IPA. Using adjunct ingredients is both a science and an art.

- Pick an ingredient that will have complimentary or balancing flavours to the style you are brewing.
- Try to avoid ingredients that will heavily clash or over-power the base beer
- Aim for added ingredient to be perceivable without it being under or over-whelming
- Find a method that is controllable, consistent and re-creatable

- Use sanitary procedures
- Perform sensory analysis on all of your trials, and **write down your findings!**

Through trial and error, we've found that a simple "tea" infusion of herbs, spices and flowers post fermentation and prior to packaging works best for us. For home-brewers this would mean right before racking into a keg or bottling bucket. During this stage the base beer won't be changing much in flavour and you'll have a better idea as to how much character of the added ingredient you'll need.

Try the following

- Pull off 5 x equal volume samples of your post-fermentation base beer (we use 1L growlers- if you have small batches, scale down as needed)
- Boil water in a saucepan for 20 mins to de-aerate and sterilize
- Turn off heat and let water stand for 10 mins to cool down as herbs and flowers have delicate characteristics that can easily be blown off
- Measure 5 separate amounts of your added ingredient with a range from a low to high concentration. Some ingredients are more potent than others and won't need a very high concentration in order to perceive them
- Mix your weighed samples with enough hot water to cover the ingredient and steep for 5 mins. Immediately cool sample by putting in fridge or ice bath.
- Once cool, mix tea sample with beer samples
- Taste and pick which concentration works best for you
- Once satisfied on a concentration, scale up to your full batch volume and repeat method, this time mixing the tea sample into your keg or bottling bucket.



11 High-Gravity Beer Recipes to Brew at Home

By Duncan Bryant, American Homebrewers Association

https://www.homebrewersassociation.org/how-to-brew/11-high-gravity-beer-recipes-to-brew-at-home/?utm_source=informz&utm_medium=email&utm_campaign=whatsbrewing&_zs=s0P9F1&_zl=oxGd4

Got a thirst for something with a bit more kick?

We've compiled 11 strong beer recipes spanning an array of styles and brewing techniques. As with any alcoholic beverage, be sure to savor the flavor of these high-gravity brews responsibly! Find many more beer, mead, and cider recipes in our homebrew recipes archive.

Note: The listed strengths are approximate alcohol by volume (ABV) values.

1. The Blue Devils -- Belgian Golden Strong Ale

Strength: 8%

Despite this ale's formidable strength, the light palate lends itself to a bone-dry finish that allows the small amount of hops used to really come forward in this well-balanced beer.

View this Belgian golden strong recipe > <https://www.homebrewersassociation.org/homebrew-recipe/the-blue-devils-bgsa/>

2. Bunga-Toggles Agave-Laced Barleywine -- American Barleywine

Strength: 10.6%

This creation by AHA founder Charlie Papazian is made in part with agave extract syrup, which is highly fermentable. Robust and high in alcohol, with malt and hop complexity, it's easy to make at home!

View this American barleywine recipe > <https://www.homebrewersassociation.org/homebrew-recipe/bunga-toggles-agave-laced-barleywine/>

3. Double Black -- Imperial Black IPA

Strength: 10.9%

This black IPA is dark in hue and offers distinct black malt flavors and hop sensations. But don't let the color turn you away: this is one deceptively quaffable IPA. Pro tip: Double Black pairs well with pork empanadas.

View this black IPA recipe > <https://www.homebrewersassociation.org/homebrew-recipe/double-black-imperial-black-ipa/>

4. Easter Quad -- Belgian Dark Strong Ale

Strength: 9%

Inspired by the Easter holiday, this Belgian quad recipe includes pomegranate and cardamom, both mentioned in the Bible. Did we mention this comes from renowned brewer Michael Tonsmeire aka The Mad Fermentationist?

View this Belgian quad recipe (about 20 pounds of malt for 5 gallons) > <https://www.homebrewersassociation.org/homebrew-recipe/easter-quad/>

5. Exsanguinator -- Doppelbock

Strength: 8.9%

Malt character is the name of the game in this doppelbock recipe, providing the necessary balance for the strength. Expect to find bready notes from the malt along with some residual sweetness to provide a nice, full body.

View this doppelbock recipe > <https://www.homebrewersassociation.org/homebrew-recipe/exsanguinator/>

6. Wee Heavy -- Strong Scotch Ale

Strength: 8.8%

Don't let the simplicity of this strong Scotch ale recipe fool you! The two malts and one hop come together perfectly to create what some might call a dessert in a glass.

View this strong Scotch ale recipe > <https://www.homebrewersassociation.org/homebrew-recipe/wee-heavystrong-scotch-ale/>

7. Collective Hoppiness -- Imperial IPA

Strength: 9%

Colorado's Wynkoop Brewing describes this beer recipe as an unctuous imperial red ale made with premium two-row base malt, small amounts of rye, aromatic malts and flaked oats, and five kinds of hops. Hop heads, rejoice!

8. Triple Down -- Belgian Tripel

Strength: 8.2%

This beer recipe includes an ingredient not common in Belgian brewing: rice. If you consider rice as a light sugar adjunct, it makes sense in a tripel and creates a unique take on the style.

View this Belgian tripel recipe > <https://www.homebrewersassociation.org/homebrew-recipe/triple-belgian-tripel/>

9. Epic Stout -- Russian Imperial Stout

Strength: 12%

The SAAZ homebrew club of Florida developed this recipe with one goal in mind: "When you open of these beers, it's so dark that it actually absorbs light and makes it darker around you!"

View Russian imperial stout recipe > <https://www.homebrewersassociation.org/homebrew-recipe/epic-stout/>

10. Cherry Dubbel -- Belgian Dubbel

Strength: 8.75%

This fruity twist on a traditional Trappist dubbel has a rich, complex, malty aroma topped off with mild tartness from cherry juice concentrate.

View this Belgian dubbel recipe > <https://www.homebrewersassociation.org/homebrew-recipe/cherry-dubbel/>

11. German WeizenBock -- Weizenbock

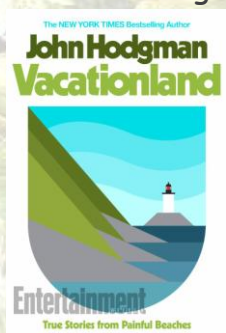
Strength: 8.5%

This classic German style takes the traditionally low-alcohol weizen (also known as weissbier) and kicks it up a notch. Expect fruity and spicy notes in this strong German wheat beer.

View this weizenbock recipe > <https://www.homebrewersassociation.org/homebrew-recipe/german-weizenbock/>

Books and Brew Book Club Sept 19 at 7:30 pm

King's Court Brewing Co. 40 Cannon Street, Suite 1, Poughkeepsie



Vacationland by John Hodgman

http://search.midhudsonlibraries.org/iii/encore_poklib/search/C__SVacationland%20Hodgman__Orightresult__U?lang=eng&suite=poklib1




CIA's Brew U-Register Now Only a Few VIP Tickets Left

Join us Saturday, October 6, 2018

The deadline for early-bird registration for Brew U at The Culinary Institute of America is fast approaching. Don't miss out on your opportunity to snag discounted VIP and general admission tix!

VIPs get pre-event access—one hour before the general admission crowd—to chat with the brewers and sample the beer and food. VIPs also get a sweet gift bag for toting around all their swag.

Brew U is unlike any other beer festival. Incredible food made by CIA chefs is included in the admission price—as are the beverage education sessions taught by faculty and visiting brewers.

Pre-Sale (by August 31):
 VIP Admission: \$100—*Limited to 150 guests, so act now!*
 General Admission: \$65
 Designated Driver: \$25

After August 31:
 VIP Admission: \$120
 General Admission: \$85
 Designated Driver: \$30

<https://www.ciarestaurantgroup.com/events/cia-brew-u-beer-classes-and-food-festival/>

Saturday, October 6, 2018 2–5 p.m. (VIP entry 1 p.m.)