

New York's 400th Commemorative Beer - Hudson Valley brewers

**** High Priority ****

Hello New York Brewers!!! - Next year we celebrate the 400th anniversary of Henry Hudson's voyage to the New World and his exploration of the Hudson River and Samuel de Champlain's exploration of the lake that bears his name. We are highlighting the NYS breweries and brewpubs along the routes taken by Captains Samuel de Champlain and Henry Hudson as part of the 2009 Quadricentennial Celebrations.

We would like to invite you to be part of this state commemoration by brewing a "Commemorative Beer" in the Dutch Colonial style. Since beer has always been an important part of New York daily life, beginning in Dutch Colonial days, we want to celebrate the occasion by brewing beer typical of the period when new Amsterdam was established.

We are interested in promoting a "beer trail" along the Hudson River from Manhattan to Glens Falls. We are considering awarding a Hudson Valley Brewery Governor's Cup for the brewery/brewpub that best replicates the style of beer brewed in Haarlem, Netherlands at the turn of the 16th Century.

We contacted Heineken in Holland, and they researched its archives and sent us the information which will be the basis for the commemorative beer which we suggest you interpret to create your individual brand. Here is what Heineken reported:

"In 1545 an ordinance was published as to which malts could be used for beer. This ordinance was in force up to the start of the 17th century, and gives a good indication of the type of grain bill in 1609. The ordinance distinguishes between two types of beer: a high quality dubbel bier (double) at a price of 25 stuyver and a simpler enkel bier (single) at a price of 15 stuyver.

For each brew of dubbel bier the following had to be used:

20 bags malted barley

16 bags malted oats

Malted barley might be replaced by malted wheat in ratio of 4 bags malted barley to each 2 bags of malted wheat.

Malted oats might be replaced by malted barley: 3 bags of malted oats to be replaced by 2 bags of malted barley.

Malted spelt might also be used: 2 bags of malted spelt replacing 1 bag of barley and oats together.

For enkel bier:

8 bags of malted barley

10 bags of malted oats

Malted oats might be replaced by malted barley: 3 bags of malted oats to be replaced by 2 bags of malted barley v.v.

Malted spelt might also be used: 2 bags of malted spelt replacing 1 bag of barley and oats together.

A report from 1580 (Haarlem) gives the following use of grain: wheat 9%, oats 57%, barley 34%.

Due to the climate in Holland and the lack of cool caverns, only top fermentation could be employed. By 1609 hops had replaced all kinds of herbs to flavour the beer. Hops were cultivated, but no reference to their quality was given

The Hudson Valley Beer Trail will be promoted on-line as part of the bounty of the valley and in a brochure reproducible by individual owners. Each brewer may list particulars about the history and ambience of its establishment and product descriptions. Put your creative talent to work to create a special beer to help celebrate this special occasion and to continue New York's rich brewing history.

We are considering awarding a Governor's Cup to the brewery/brewpub that best replicates the style of beer brewed in Haarlem, Netherlands, at the turn of the 16th century. The competition will be a blind taste testing of draft samples with a panel of national recognized experts. The event will be well publicized and the Hudson Valley Beer Trail will be promoted on-line as part of the Hudson-Fulton-Champlain Quadricentennial (please visit <http://www.exploreny400.com>).

We are working with David Katleski, President, NYS Brewers Association and Tap New York.

Please contact me if you are interested to participate so that we can register your name and company. We thank you and look forward to this exciting year in New York's history.

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