Hudson Valley Homebrewers, Inc
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www.hvhomebrewers.com

Next club meeting

HVHB December 10, 2014 8:00 pm The Derby

The Derby **96 Main Street Poughkeepsie, NY 12601** 8:00 pm (Second Wednesday of the month)

December meeting will have 5B Traditional Bock as the featured brew.
(Bring something to share, Please!)

Club officers:
President - Eric Wassmuth
VP - Tom Folster
Treasurer – Manny Holl
Sargent at arms – Dann Gavaletz
Communications Secretary – Phil Van Itallie
Recording Secretary - Hilon Potter

Minutes of November club meeting

25th Anniversary Party at Gunk Haus

It was a party. No business was transacted. Just socialize and eat and drink beer. What could be better?

Next **meetings**

Date/Time	Location
December 10	The Derby
January 14	To be announced
February 11	To be announced

Upcoming Beer of the Month Styles

Dec: 19A Olde Ale http://www.bjcp.org/2008styles/style19.php#1a

19A. Old Ale

Aroma: Malty-sweet with fruity esters, often with a complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, treacle, and/or other specialty malt aromas. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.

Appearance: Light amber to very dark reddish-brown color (most are fairly dark). Age and oxidation may darken the beer further. May be almost opaque (if not, should be clear). Moderate to low cream- to light tan-colored head; may be adversely affected by alcohol and age.

Flavor: Medium to high malt character with a luscious malt complexity, often with nutty, caramelly and/or molasses-like flavors. Light chocolate or roasted malt flavors are optional, but should never be prominent. Balance is often malty-sweet, but may be well hopped (the impression of bitterness often depends on amount of aging). Moderate to high fruity esters are common, and may take on a dried-fruit or vinous character. The finish may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old Sherry, Port or Madeira. Alcoholic strength should be evident, though not overwhelming. Diacetyl low to none. Some wood-aged or blended versions may have a lactic or Brettanomyces character; but this is optional and should not be too strong (enter as a specialty beer if it is).

Mouthfeel: Medium to full, chewy body, although older examples may be lower in body due to continued attenuation during conditioning. Alcohol warmth is often evident and always welcome. Low to moderate carbonation, depending on age and conditioning.

Overall Impression: An ale of significant alcoholic strength, bigger than strong bitters and brown porters, though usually not as strong or rich as barleywine. Usually tilted toward a sweeter, maltier balance. ñIt should be a warming beer of the type that is best drunk in half pints by a warm fire on a cold winterôs nightò ï Michael Jackson.

Comments: Strength and character varies widely. Fits in the style space between normal gravity beers (strong bitters, brown porters) and barleywines. Can include winter warmers, strong dark milds, strong (and perhaps darker) bitters, blended strong beers (stock ale blended with a mild or bitter), and lower gravity versions of English barleywines. Many English examples, particularly winter warmers, are lower than 6% ABV.

History: A traditional English ale style, mashed at higher temperatures than strong ales to reduce attenuation, then aged at the brewery after primary fermentation (similar to the process used for historical porters). Often had age-related character (lactic, Brett, oxidation, leather) associated with ñstaleò beers. Used as stock ales for blending or enjoyed at full strength (stale or stock refers to beers that were aged or stored for a significant period of time). Winter warmers are a more modern style that are maltier, fuller-bodied, often darker beers that may be a breweryôs winter seasonal special offering.

Ingredients: Generous quantities of well-modified pale malt (generally English in origin, though not necessarily so), along with judicious quantities of caramel malts and other specialty character malts. Some darker examples suggest that dark malts (e.g., chocolate, black malt) may be appropriate, though sparingly so as to avoid an overly roasted character. Adjuncts (such as molasses, treacle, invert sugar or dark sugar) are often used, as are starchy adjuncts (maize, flaked barley, wheat) and malt extracts. Hop variety is not as important, as the relative balance and aging process negate much of the varietal character. British ale yeast that has low attenuation, but can handle higher alcohol levels, is traditional.

Vital Statistics:	OG: 1.060 ï 1.090

IBUs: 30 ï 60	FG: 1.015 ï 1.022
SRM: 10 ï 22	ABV: 6 ï 9%

Commercial Examples: Galeôs Prize Old Ale, Burton Bridge Olde Expensive, Marston Owd Roger, Greene King Olde Suffolk Ale , J.W. Lees Moonraker, Harviestoun Old Engine Oil, Fullerôs Vintage Ale, Harveyôs Elizabethan Ale, Theakston Old Peculier (peculiar at OG 1.057), Young's Winter Warmer, Sarah Hughes Dark Ruby Mild, Samuel Smithôs Winter Welcome, Fullerôs 1845, Fullerôs Old Winter Ale, Great Divide Hibernation Ale, Founders Curmudgeon, Cooperstown Pride of Milford Special Ale, Coniston Old Man Ale, Avery Old Jubilation

Twas a New Homebrew Season

G F Howard 7/95
From December 1995 Newsletter pager 4

Twas three months before Christmas and in the Northeast
the weather was cooling, heading towards the big freeze.
The tap was still dripping, but only a tad,
most brews from last season had already been had.
The shelves were near empty of brewing supplies,
the last season's best grains were invaded by flies.
The bottles laid dusty in large open crates,
the carboys grew mold like fur on great apes.

When one Sunday morning the brewster arose,
said, "Today, I shall start" as she sprang to her toes.
She dumped all the grains there were feeding the bugs
and while tallying the rest gave plenty of shrugs.
The brew fridge sat empty of all her best brews,
but some leftover hops added positive news,
she continued to poke and whence almost she ceased,
in the furthest back corner was a starter for yeast.
The top of the flask had an airlock in place
but the liquid inside smelled of rubber glue paste.

With the list in her hand of remaining supplies,
she sat down at the table and prepared to decide,
what ales should she brew that she'd liked in the past.
Should she venture to try a lager at last?
A holiday ale should be the first brew,
it would have several months for the spices to stew.
A brown ale would be next, then a porter would follow,
she would brew a light ale for the neighbors to swallow.
IPA, biller and stout would all grace her pans,
but she needed a lager to pour black and tans.

She decided to try an Oktoberfest first,
then maybe a Helles would help quench her thirst.
Since pilsners were good in the hot summer heat,
she'd brew this beer last, so that it would keep.
The brews were decided, now came the best part.
Which recipes to use, for the past, or depart?

With her brew list before her she sat at the table
the list of ingredients read like rhymes of a fable.
At lasat she sat back for her list was complete,
but she laughed with amusement as she tallied the sheet:
sixty three pounds of grains, eight pounds of fresh hops
the owners would love her at local brew shops.

The long list included twelve cases of malt,
three amber, four light, five dark and some salt.
She purchased ten packets of the best liquid yeast,
plus some dry malt so the yeast could then feast.
With a trunk load of goods she pulled into her yard,
lugging boxes of malt was especially hard.

That night was the night she would start her first batch;
first make up a starter, then rest she would catch.
The next day began the first brew of the year,
carting brew pots upstairs she began without fear.
The grains she would treat to a single step mash,
she'd tne boil all malts 'til one hour had past,
adding hops now and then, some to bitter, some for taste,
then she'd cool the wort down in the sink with all haste.

The fermenter sat waiting, sanitized, lid unhitched,
the temp was now right, the yeast could be pitched.

All snuggled in bed she dreamt of her brew,
but the sudden loud bang it made when it blew,
sent her down to the cellar as quick as can be
and what to here wondering eyes did she see?

The airlock she found was five feet from the brew,
the hop mess laid scattered like week old beef stew,
she stood there and watched kraeusen ooze from the top
then she realized that the worst of it had stopped.
With the carboy all clean and the airlock in place,
she returned to her dreams of the Great Home Brew Race.

(The crowd all held mugs, the racers were lean,
each riding the track on their homebrew machines.)
It was now Christmas Day and the family was near,
each person was anxious to try another home brewed beer.
When the brewster emerged with the key they all cheered,
Hoppy Christmas to all and a Malty New Year!

For sale

5 gal. glass carboys	$25.00 ea.
12 cases of clean (no labels) bottles in sturdy cases	$15.00 ea.
CO2 regulator with gauge	$50.00
3 tap spouts	$6.00 ea.
2 keg taps	$30.00 ea.
Wort chiller, copper w/hose bibs	$60.00

Contact Bill Dickett at 266-5866

NEW YORK CITY HOMEBREWERS GUILD
HOMEBREW ALLEY IX
2015

http://www.homebrewalley.com/

Registration: http://www.homebrewalley.com/

Registration open: Wednesday, November 19, 2014 at 1:00 AM, EST.Registration close: Wednesday, February 4, 2015 at 11:55 PM, EST.

Alewife Queens
5-14 51st Ave., Long Island City, NY, 11101
Friday, February 6, 2015 at 7:00 PM, EST
Saturday, February 7, 2015 at 8:00 AM, EST

Yeasts from June 1995 Newsletter page 3

Using and Choosing Yeast

Taken From Yeast.FAQ Compiled by Patrick Weix <weix@swmed.edu> Edited to fit and content (Ed)

Yeast are unicellular fungi. Most brewing yeast belong to the genus ***Saccharomyces***. Ale yeast are S. cerevisiae, and lager yeast are S. uvarum (formerly carlsbergensis). Another type of yeast you may hear mentioned, usually in conjunction with weizens, is S. delbrueckii. Finally, Brettanomyces species are also used in brewing Lambics.

You may ask, "If all ale or lager yeast are basically the same species, why all the fuss?" The fuss has to do with strain variation. All dogs are the same species, yet no one will ever mistake a Basset Hound for a Doberman (at least not twice). Using different strains can add fun and spice to brewing, especially if you have some idea of the differences.

YEAST CHARACTERISTICS

ACTIVITY

Some yeast strains are more active and vigorous than others. Lager strains in particular do not show as much activity on the surface as many of the ale strains. Most packages provide an adequate quantity of yeast to complete fermentation with varying amounts of lag time depending on strain, freshness, handling, and temperature. If you find it too slow, make a starter as recommended on the package or as listed later.

TEMPERATURE

The slow onset of visible signs of fermentation can be improved by starting fermentation at 75 deg. F (24 deg. C) until activity is evident, then moving to your desired fermentation temperature. A few degrees can make a significant difference without adversely affecting flavor.

The normal temperatures for ale yeast range from 60-75 deg. F (16-24 deg. C) A few strains ferment well down to 55 deg. F (13 deg. C). 68 deg. F (20 deg. C) is a good average. Lager strains normally ferment from 32-75 deg. F (0-24 deg.C). 50-55 deg. F (10-12 deg. C) is customary for primary fermentation. A slow steady reduction to the desired temperature for secondary fermentation gives the best results.

The fermentation rate is closely related to temperature. The lower thetemperature, the slower fermentation commences. Fluctuations in temperature such as cooling and warming from night to day can also adversely affect yeast performance.

ATTENUATION

Attenuation refers to the percentage of sugar converted to alcohol. Apparent attenuation of yeast normally ranges from 67-77%. The attenuation is determined by the composition of the wort or juice and the yeast strain used. Each yeast strain ferments different sugars to varying degrees, resulting in higher or lower final gravities. That will affect the residual sweetness and body.

FLOCCULATION

Flocculation refers to the tendency of yeast to clump together and settle out of suspension. The primary determinant of how well a strain flocculates appears to be the "stickiness" of the carbohydrates in the cell wall. The degree and type of flocculation varies for different yeasts. Some strains clump into very large flocculate. Some flocculate very little giving a more granular consistency. Most yeast strains clump and flocculate to a moderate degree. A yeast that is more flocculant will fall out of suspension better. How does that affect the final clarity of your brew? Well, since it will be in the bottle at least a week before you drink it, it really doesn't seem to matter so much. However, it does matter for other characteristics of the beer, namely attenuation and diacetyl. If the yeast settle out too quickly, they may leave some chemical reactions unfinished. Mostly these strains:

1) May not be as attenuative because of shorter contact time with the sugars,

2) May not finish reducing all the diacetyls, leaving a butterscotch flavor.

pH RANGES

Typical pH range for yeast fermentations begins at about 5.1 and optimally 4.8. The pH of wort is usually about 5, depending on the starting pH of the water and the grains or extracts used. During the course of fermentation the pH reduces to typically 3.9- 4.1 and as low as 3.1 in some wines. pH may be checked using pH paper test strips, which are available at many homebrew shops.

ALCOHOL TOLERANCES

The alcohol tolerance for most brewing yeast is as least to 8%. Barley wines to 12% can be produced by most ale strains. Pitching rates need to be increased proportionally to higher gravities. Alternately, Champagne and Wine yeast can be used for high gravities sometimes reaching alcohols to 18%. To get the characteristics of particular beer yeast strains in Barley Wines or Imperial Stouts, some brewers start with the desired beer strain, brew to 5-8%, and finish with a champagne or wine yeast.

SMELLS AND TASTES

Although the principle tastes present in a beer are the result of the malts and hops used, the strain of yeast used can also add important flavors, good and/or bad. Yeast that add little in the way of extra flavors are usually described as having a "clean" taste. These yeast are especially useful for beginners because they permit experimentation with different ingredients without worrying about yeast influence. Yeast produce three main classes of metabolic by-products that affect beer taste: phenols, esters, and diacetyl. Phenols can give a "spicy" or "clove-like" taste, but can also result in mediciny tastes, especially if they react with chlorine in the water to make chlorophenols. Esters can lend a "fruity" taste to beer. Diacetyls can give beer a "butterscotch" or sometimes a "woody" taste. The desirability of any one of these components depends largely on the style of beer being brewed. In addition, there are certain by-products in these families that are more noxious than the others. A lot depends on the individual palette and the effect you are aiming for.

A final note: some yeast, especially lager yeast during lagering, can produce a "rotten egg" smell. This is the result of hydrogen sulfite production. Although the scent of this bubbling out of the air-lock is enough to make the strongest homebrewmeister blanch, fear not! The good news is that this will usually pass, leaving the beer unaffected. Relax, etc.

PREPARING YOUR YEAST

Hydration Procedure for Dry Yeast

Use 1 or 2 packets of dry yeast per 5 gallons of brew. Sanitize a small bowl, boil and cool to 90F 1/2 cup of water. Add the water and then the yeast to the bowl. Leave for 15 mins covered with plastic wrap.

Making a Starter for Liquid Yeast Culture

Follow the package directions when starting a Liquid culture. If you need to make a starter culture you can use 4 tbl. Light dry malt extract to 14 oz of water. Boil for 10 minutes, cool below 80F and add to a sanitized bottle. Sanitize bottle lip and yeast package before adding the yeast, stopper and airlock.

PITCHING YOUR YEAST

1)- Chill the wort to the recommended fermentation temperature (65-70).
2)- Aerate (oxygenate) the wort.(Shaking the carboy works well!). This will insure rapid initial yeast growth—your best defense against secondary infection.
3)- Pitch the yeast starter into the wort
4)- Stir or invert the carboy to disperse the yeast.
5)- Put in blow-off tube or fermentation lock.

To learn more about Yeast check out one of the books or articles in the Club Libeery.

The stout matrix

Beer Beer Guide

November 6, 2014 issue of DRAFT Magazine http://draftmag.com/subscribe/

Practically black and forever brooding, stout's claim to fame is its swirls of cocoa, coffee, char and cola notes extracted from roasted malt. But the style's ever-expanding with fruit, barrels and hops shining new light into our favorite dark brew.

1. Cocoa conspires with all that dark roast to elevate **chocolate stouts** to confectionary status.

2. **Coffee stouts** give a double jolt: The first from real coffee (beans or cold brew!) in the batch, the second from some bonus booze.

3. Beans in the brew give **vanilla stouts** a floral, high-pitched sweetness.

4. Real bivalvesð meat and shells!ð lend a distinct brininess to **oyster stouts.**

5. Funky, fruity Belgian yeast gives **Belgian stouts** a strangely alluring sweet spice.

6. Blueberries, pineapple, squash; thereôs no limit to the sweet stuff brewers will slip into a **fruit stout**.

7. Smoldering **smoked stouts** spark a little campfire (via smoked malts) in every sip.

8. Sturdy malts make stouts good for wood. **Barrel-aged stouts** nap in new vats or ones that once held rum, whiskey or wine; they emerge mature and high in alcohol.

9. A little lactose in the brew gives **sweet stouts** velvety creaminess and a milky-sweet smirk.

10. **Oatmeal stouts** augment roasted barley with sweet oats for a chewy, crazy-creamy mouthfeel.

11. Intense roast, complex malts and high alcohol make **imperial stouts** some of beerôs biggest boozers.

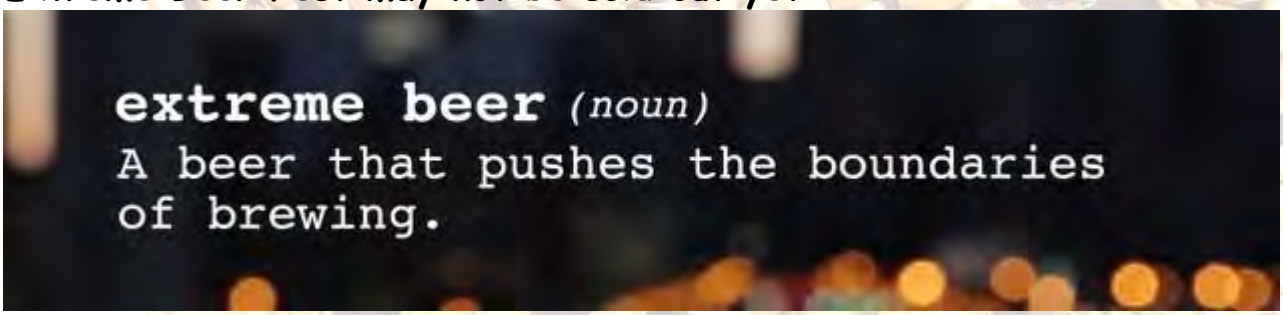
12. Sessionable **dry stouts** are a step up from portersð and fish ónô chips best friend.

13. Bitter U.S. hops color **American stouts** with subtle greenness.

14. Like foreign extra stouts but sweeter, **tropical stouts** dial up their fruit and molasses flavors.

15. Assertive roast headlines **foreign extra stouts**, but ABVs under 8% keep them manageable.

Extreme Beer Fest may not be sold out yet



Extreme Beer Fest is the ultimate throwdown of craft beer creativity. Join us on March 20 in Boston as we celebrate brewers who push the boundaries of brewing and raise a fist at the norm. Minds will be blown. Palates will be inspired. Prepare for epicness.

But don't snooze on tickets! There's less than 350 tickets left for Session #1, and Session #2 and #3 on March 21 are already sold out.

For tickets and more info:

http://www.beeradvocate.com/ebf/