

Next club meeting

HVHB August 12 8:00 pm

The Mill

The Mill, Vassar Road, Read Oaks Mill, Poughkeepsie (Next to Stewart's)

8:00 pm (Second Wednesday of the month)

<http://www.millpk.com/>

August meeting will have 9D. Irish Red Ale as the featured brew.

Club officers:

President - Phil Metty

Vice President - Eric Wassmuth

Treasurer – Monica Metty

Sargent at arms – Ian McGregor

Communications Secretary-Phil Van Itallie

Recording Secretary - Josh Youngman



The Mill

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Minutes of Previous club meeting by Phil Van Itallie

HVHB July 8, 2015

Meeting held at PC's Paddock

President Phil Metty called the meeting to order at 8:08. There were 19 attendees at the open air, patio seating on Titusville Road in LaGrange.

Beer #1 was made from Maple sap as an IPA by Callum Benepe.

Bryan was introduced as a new member having just joined -- his first meeting with HVHB. Tom Folster talked about the style of the month, American wheat or rye. The new 2015 guidelines lists rye beer in a different category than wheat beer. The beer is supposed to have a dry finish as Weiss or Heffweisen German beer styles. The grain bill should typically be 50-60% wheat or rye. Terrapin Atlanta introduced the first rye in 2002.

Wheat beer was a common brew by immigrant brewers. The product was resurrected after World War 2 with an American twist -- no banana esters and more hops. The OG typically was 1.040-1.055 ending at 1.008 to 1.015.

Beer #2 was a commercial product contributed by Halftime Beverages: Oberon from Michigan.

Treasurer Monica Metty said that the treasury has \$3913.40 and the club has 40 paid members.

Eric Wassmuth reviewed the club 2015 Picnic at Wilcox Park in Pine Plains. Many people attended bringing good beer, eating good food and providing good company resulting in a fun outing for all.

Beer #3 was a commercial American Wheat from Horseheads.

Phil Metty announced that several club members have earned BJCP judge ranking including

Josh Youngman	Danielle Chianese	Phil Metty
Eric Wassmuth	Tom Folster	
Dann Gavaletz	Gregg Ligouri	

Tom Folster announced that he is opening a beer and wine supply store in Red Hook to be called Barley Hops and Grapes. The official opening will take place on Labor day weekend. He plans to offer a 15% discount to HVHB members. Tom said that he will be purchasing the stock from Party Creations when that business closes on July 22. His store will be open starting August 15 at 16 East Market Street in Red Hook. Parking is limited; patrons may have to walk a few car lengths to get to his store. Go to BarleyHopsAndGrapes.com to find out more.

Beer #4 was Timber Beast from Lazy Magnolia brewing.

Tom Folster announced that September 12 has been selected as Hoptember Festival at Dutchess Hops, the Hop Farm on Noxon Road in Lagrange.

In past years, there had been home brew competitions at the Dutchess County fair. There is a chance that the competition will be restarted next year; this year there will be a demonstration on August 29 at 6:00 pm.

Beer #5 was an American Wheat by Dan Gavaletz. It was made as a blend of 75% pale ale and wit bier using Citra hops that dann purchased from Hudson Valley Hops. An article was circulated from [Bloomberg Business News](#) about Lycium Brewing on Long Island.

Beer #6 was an American Wheat by Hilon Potter which had five pounds of wheat , five pounds of Munich malt and one pound of oats.

Ian McGregor announced that there will be a new club Tee shirt design. Monica Metty will organize a group buy.

Tom Folster announced that there will be a learn to brew day on November 7

Phil Metty said that a Culinary Institute brew club has been started. The HVHB may be able to visit the new CIA facility.

Phil Metty noted that the club has a water testing kit. Any club member may use the kit -- please contact Phil before a meeting to make arrangements to borrow the kit.

Eric Wassmuth noted that the Great American Beer Fest will be held on the last weekend in September...in Denver, Colorado.

Steve Schwartz is working to arrange a apple picking weekend followed by a cider pressing weekend in November .

Beer #7 was a Rye Porter by Ned Lott.

Dann Gavaletz said that the club is looking for an "apprentice" to learn how to set up future competition, learning from the 2016 competition. The BJCP sanctioned event date has not been established yet. Eric Wassmuth is expecting to continue with the registration procedures. The club is dependent on the annual competition as the primary source of income for the year.

Justin Taylor spoke briefly about Sloop Brewing, now in its third year. Justin has been a member of the club since 2005. He has a new 30 Barrel system (a barrel is 31.5 gallons). facility in Elizaville, Columbia county. His specialties of American Ales include "Red Seas" IPA and "Waves of Grain" Pale Ale. He is introducing a sour wheat using grain grown and malted in Germantown -- only 10 miles from the brewery.

Beer #8 was a dry Hopped Berlinerweiss by Justin Taylor.

Beer #9 was a raspberry Berlinerweiss by Eric Wassmuth. He started with Josh Youngman's brew, added raspberries and re-fermented..

Rob Cohen said that his style of harvesting hops has changed from picking individual hops cones using a ladder to using a rope and pulley system to lower the vine and picking the hops cones from the vine when the vine was on the ground. A volunteer sign-up sheet was passed around to determine if anyone would like to help Rob with this year's harvest, sometime in August.

Rob said that he needed 48 hours to get hops to dry on a screen. Now he has a special set of drawers with a heat source; heated air circulates and dries the hops in 24 hours. Rob noted that he has gotten much better yields by pruning his hops vines. The pruned vines produce larger hop cones than un-pruned vines.

Beer #10 was A Raspberry Gose by Jim Taylor. He used coriander and sea salt with lime zest. He added Lactobacillus to the wort prior to primary fermentation with regular yeast (this is called "kettle souring") days before starting secondary fermentation.

Josh Youngman won \$18 in the 50-50. Josh also won two of three packages of donated hops. Eric Wassmuth won the other page of hops donated by Rob Cohen. The next meeting will be at the Mill in Red Oaks Mill, (not the Mill House).

The meeting adjourned at 9:15.

Next 2015 meetings

<u>Date/Time</u>	<u>Location</u>
August 12	The Mill
Sept 9	Schatzi's
October 14	Mahoney's
November	Anniversary Party
December 9	Derby

Beer of the Month for September

4B. Munich Dunkel

Aroma: Rich, Munich malt sweetness, like bread crusts (and sometimes toast.) Hints of chocolate, nuts, caramel, and/or toffee are also acceptable. No fruity esters or diacetyl should be detected, but a slight noble hop aroma is acceptable.

Appearance: Deep copper to dark brown, often with a red or garnet tint. Creamy, light to medium tan head. Usually clear, although murky unfiltered versions exist.

Flavor: Dominated by the rich and complex flavor of Munich malt, usually with melanoidins reminiscent of bread crusts. The taste can be moderately sweet, although it should not be overwhelming or cloying. Mild caramel, chocolate, toast or nuttiness may be present. Burnt or bitter flavors from roasted malts are inappropriate, as are pronounced caramel flavors from crystal malt. Hop bitterness is moderately low but perceptible, with the balance tipped firmly towards maltiness. Noble hop flavor is low to none. Aftertaste remains malty, although the hop bitterness may become more apparent in the medium-dry finish. Clean lager character with no fruity esters or diacetyl.

Mouthfeel: Medium to medium-full body, providing a firm and dextrinous mouthfeel without being heavy or cloying. Moderate carbonation. May have a light astringency and a slight alcohol warming.

Overall Impression: Characterized by depth and complexity of Munich malt and the accompanying melanoidins. Rich Munich flavors, but not as intense as a bock or as roasted as a schwarzbier.

Comments: Unfiltered versions from Germany can taste like liquid bread, with a yeasty, earthy richness not found in exported filtered dunkels.

History: The classic brown lager style of Munich which developed as a darker, malt-accented beer in part because of the moderately carbonate water. While originating in Munich, the style has become very popular throughout Bavaria (especially Franconia).

Ingredients: Grist is traditionally made up of German Munich malt (up to 100% in some cases) with the remainder German Pilsner malt. Small amounts of crystal malt can add dextrins and color but should not introduce excessive residual sweetness. Slight additions of roasted malts (such as Carafo or chocolate) may be used to improve color but should not add strong flavors. Noble German hop varieties and German lager yeast strains should be used. Moderately carbonate water. Often decoction mashed (up to a triple decoction) to enhance the malt flavors and create the depth of color.

Vital Statistics:	OG: 1.048 – 1.056
IBUs: 18 – 28	FG: 1.010 – 1.016
SRM: 14 – 28	ABV: 4.5 – 5.6%

Commercial Examples: Ayinger Albairisch Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Münchner Dunkel, Weltenburger Kloster Barock-Dunkel, Ettaler Kloster Dunkel, Hofbräu Dunkel, Penn Dark Lager, König Ludwig Dunkel, Capital Munich Dark, Harpoon Munich-type Dark Beer, Gordon Biersch Dunkels, Dinkel Acker Dark. In Bavaria, Ettaler Dunkel, Löwenbräu Dunkel, Hartmann Dunkel, Kneitinger Dunkel, Augustiner Dunkel.

Upcoming Beer of the Month Styles

September - 4B [Munich Dunkel](#)

October - 3B [Oktoberfest](#)

December - 22C [Wood-Aged Beer](#)

Upcoming Events:

August 29 Home Brew Demonstration Dutchess County Fairgrounds at 6:00 pm.
 September 12 Hoptember Festival at Dutchess Hop Farm
 September 26 Great American Beer Fest in Denver, Colorado
 October The 2015 Rail Ale Trail
 November 7 Learn to brew day

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TICKET INFORMATION

TICKET TYPE	SALES END	PRICE	FEE
Designated Driver more info	Oct 3, 2015	\$20.00	\$1.95
General Admission - Early Bird more info	Aug 17, 2015	\$45.00	\$3.15
General Admission more info	Not Started	\$65.00	\$0.00
VIP - 12-5pm - Early Bird more info	Aug 17, 2015	\$80.00	\$4.83
VIP - 12-5pm more info	Not Started	\$100.00	\$0.00
Brewmaster Reserve - 12-5pm - Early Bird more info	Aug 17, 2015	\$100.00	\$5.79
Brewmaster Reserve - 12-5pm more info	Not Started	\$140.00	\$0.00

GABF in Boulder CO may be sold out

...may still be some AHA member tickets available.



GABF has sold out each year for the past six years, and tickets sold out in well under an hour in 2014.

Denver Rare Beer Tasting VII (General Admission)

McNichols Civic Center Building

September 25, 2015 1:00 PM



This celebration of beer passion and craftsmanship takes place in Denver during the Great American Beer Festival weekend. Proceeds from the event support the Pints for Prostates awareness campaign.

McNichols Civic Center Building is located at 144 West Colfax Ave (Corner of West Colfax and Bannock), Denver, CO 80202. Phone 720-865-4220.

<http://www.etix.com/ticket/p/8661738/denver-rare-beer-tasting-vii-general-admission-denver-mcnichols-civic-center-building>



Inside Macks Brewery, Tromsø, Norway (Northernmost Brewery in the World) 0.33L if the least expensive 0.4.3 ABV beer was priced at 40 Krone (about \$6) in July 2015

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