

Next club meeting

HVHB Anniversary Party 8:00 pm Sloop Brewing

Sloop Brewing

1065 Co Rte 19, Elizaville, NY 12523

8:00 pm

(Second Wednesday of the month)

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

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

Upcoming EVENTS on page 2



Sloop

Minutes of Previous club meeting

October 2016 meeting by Hilon Potter

Call to order at 8:09 at Juan Murphy's.

Ian gave a presentation on Belgian Strong Ale (18D).

Treasury report \$4,301.85 in account.

Dues still need to be paid by a few members.

Learn to Brew day on Nov. 5th at Tom's Barley Hops and Grapes in Red Hook.

Competition day is March 11th, 2017

BJCP Exam is set for Sept. 2017

We will have practice tastings at Phil Metty's on the first Wednesday of every month.

Beers

#1 Belgian Pale Ale (Hilon)

#2 Schwarzbier (Brian)

#3 Raspberry Berliner Weisse (Hilon)

#4 DopleBock (Josh)

#5 Session IPA (Josh)

Reminders:

A potential slate of Club officers for 2017 was announced in September. **The current officers want to encourage HVHB members to step up and run for office.** The Club needs to have "new blood" to keep the vitality and to improve (or add to) our programs. Club members can ask current officers about the work involved and offer their names to either Phil Metty or Josh Youngman.

President: Dann Gaveletz
 Vice President: Josh Youngman
 Treasurer: Brian Jameson
 Recording Sec: Phil Van Itallie
 Comms Secretary: Hilon Potter
 Sargent at Arms: Justin Lomas

Nicole and Monica Metty are arranging the annual Club party at Sloop Brewing to be held on the regular club meeting night, November 9. Food entries will include brisket, pulled pork and a vegetarian main course. Attendees will be asked to bring corn bread or desert. You must RSVP on Facebook or contact Monica or Josh before the event. Only paid Club members may attend and bring one guest.

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

Upcoming Event(s):

November 5 Learn to Brew day at Barley Hops and Grapes
 November 9 Club Anniversary Party at Sloop Brewing -- **MUST RSVP**
 November 13 9:00 am Apple picking Newburgh -- **MUST RSVP**
 November 13 County Fare home brewer showcase (new brewery in Wappingers Falls)
 November (19 Or 20 tbd) Cider pressing -- **MUST RSVP**
March 11, 2017 Club 2017 competition

2016 meetings

<u>Date</u>	<u>Location</u>
Nov 9	Holiday Party at Sloop Brewing
Dec 14	Mahoney's

Upcoming Beers of the Month (with 2008 style guideline identifiers)

November - Holiday Party, no beer style o' the month
December - [19A Old Ale](#)

Beerslang from Published: 2016-03-14

Beer jargon thrown around on social media and forums can leave even the most passionate craft-beer fans scratching their heads. From the first ten issues of *Craft Beer & Brewing Magazine*®, we've collected this humorous key to deciphering some of the slang terms thrown around in the world of Beer Geekdom.

Barrel-aged *adjective*

In simplest terms, "barrel-aged" means aged in a barrel. Barrel-aged beers have seen a dramatic increase in popularity in recent years with both homebrewers and professional brewers. Recently, "barrel-aged" has also come to mean that something is better than average, great, or downright fantastic. "The new album by Blitzen Trapper is so barrel-aged."

Beached Whale *noun*

Typically the result of someone suggesting, "Let's open just one more" the night before, a beached whale is the super-special beer you regret opening the next day when you wake up and realize that you left half of it in the bottle. Beer geeks have occasionally been known to drink these warm in the morning so they don't have to throw them away. "I found two beached whales on my patio this morning. Nothing like having to pour out warm Fuzzy and 3F while you have a hangover."

Beer Mail *noun*

Beer mail is actually not mail at all since it's illegal to ship alcohol via USPS (and craft-beer lovers always obey the laws). It is, however, a shipment of beer sent from one craft-beer lover to another. When one receives beer mail, it is often an event eliciting social media status updates such as "Unexpected beer mail arrived today from @phacebook . . . taking the afternoon off to gawk at my new haul of whales. #whalezbro #craftbeer #beermail."

Beerstorming *verb*

The practice of upgrading regular brainstorming sessions to include your favorite craft beer. Beerstorming sessions result in improved cooperation, creativity, and morale almost 100 percent of the time. "Before we changed our beer label brainstorming sessions into beerstorming sessions, all our IPA labels were using only black capital letters."

Bottle Bomb *noun*

Bottle bombs are bottles that explode before being opened due to over-carbonation. More common with homebrew than with commercially produced beer, the over-carbonation is usually a result of too much fermentable sugar remaining in the beer when it is capped, resulting in excess CO₂ and pressure build up. Example: "I overdid the priming sugar in my last batch and ended up with a bunch of bottle bombs."

Cart *noun*

Slang for the basket or vessel used to cradle and pour sour beers, lambics, etc. Usually made from wicker, wood, or wire, the cart is intended to disrupt the yeast in the bottom of the bottle as little as possible. "I wasn't going to pour the entire bottle at once, so I put it in the cart so it wouldn't cloud up."

Chewbacca *noun*

The ultimate sidekick. This is the person who accompanies a beer geek to a bottle release so that the aforementioned geek can get another allotment of beer. “Keith took his 89-year-old grandma to the Jester King release as his Chewbacca.”

Closer *noun*

The last beer of the night and one that seals the night as a success. “Doug busted out a bottle of Bourbon Abominable, and we knew we had our closer.”

Collab *noun*

Short for collaboration, a collab brings two or more breweries together to brew a beer that is mightier than the individual breweries alone. “Have you had the Perennial/Prairie collab, yet? It’s totally barrel-aged.”

Complex *adjective*

Used by beer drinkers and homebrewers in an attempt to describe a beer that they can’t figure out. “This is a Belgian-style, dry-hopped doppelbock-blended quadruple IPA aged in bourbon barrels with cocoa nibs, kumquat extract, and used Kleenex. It’s really complex.” See also, *BJCP crutch*.

Coolship *noun*

The coolship has been around since beer’s earliest beginnings, but its use has seen a resurgence in the United States in recent years as farmhouse ales have gained in popularity. A shallow cooling pan or trough that allows fresh, hot wort to cool slowly, the coolship also exposes the wort to yeast that occurs naturally in the air. After cooling, the wort is transferred to fermentors where it is monitored closely until it is ready to carbonate and package. “The krausen in the coolship was soaring this morning. I can’t wait to try that spont.”

Crushable *adjective*

An easygoing, super-drinkable beer. These are well-balanced beers with low-to-medium alcohol by volume (ABV) but tons of flavor that make you want to go back for more again and again. Example: “Oh man, Founders All Day IPA is so crushable.”

Cuvée *noun & verb*

While sometimes used to indicate exceptional quality, cuvée generally means that the beer is a blend. While blending beers pre-carbonation has been a practice for centuries, blending finished beers has seen a boost in popularity of late (and is far more complicated than the traditional black and tan in a Shaker pint). Example: “Austin cuvée’d nineteen versions of pumpkin ale, and it tasted exactly the same.”

Drain Pour *noun*

Perhaps the saddest of beer slang, the drain pour is also the most expensive. Imagine opening that bottle of rare beer that you’ve been cellaring for ages only to find out it’s turned to vinegar and is so vile that it has to be poured down the drain. Brewers and drinkers alike universally hate drain pours. “Steve watched his tears fall into the sink and mix with the lacto-infected drain pour.”

Drinking from the Tips *Expression*

Borrowed from the golf term for playing from the deepest tee markers, this term refers to drinking nothing but high-octane beers. These situations often occur when the first beer of the night is over 8 percent ABV, making it difficult to return to more “sessionable” styles. “Sucaba, Samael’s, and now Dark Lord? We’re drinking from the tips tonight, boys!”

Dunker *noun*

Usually the result of a maiden trip to Germany, Dunkers are people who swear by German beer, particularly of the dunkel variety. “Those grad students who went to Munich last year departed as a bunch of hop heads and returned as a gang of dunkers.”

Fronters *noun, pl.*

These are the beers that you buy before hosting a party and put in the front of your fridge, deftly blocking access to the better beer selection in the back. For homebrewers, fronters are often comprised of under-carbonated bottles of kolsch and Irish red homebrew. “I saw that John was coming to the party and knew I needed some fronters in the beer fridge so he wouldn’t drink my whales.”

GlassWhalez *noun, pl.*

The term for rare and desirable glassware, designed for serving beer. “Did you see that the new talkbeer.com beer glass sold out online in less than fifteen minutes? GlassWhale, bro.”

Graveyard *noun*

The orderly arrangement of empty bottles as tombstones in a cemetery following a craft-beer drinking session. Also known as “boneyards,” graveyards often appear in photos on social media. “Did you see the graveyard from Steve’s bottle share last night on Instagram? I think there were six or seven loons in there.”

ISO:FT *Acronym*

In common usage, “In Search Of: For Trade,” where the “ISO” refers to a beer of incredible scarcity while “FT” is (typically) a beer more easily procured from store shelves. Example: “ISO: Barrel-aged Abraxas; FT: Zombie Dust.”

Kill Shot *noun*

A photo taken of the boneyard or graveyard that results after a long session of drinking. During bottle shares, participants often line up the empty bottles in an impressive display of excess. Photos of such a line-up are kill shots. “I posted my kill shot from last night’s bottle share to Instagram and got 123 likes! #whalezbro”

Mystery Box *noun*

Perhaps the most intriguing of all beer mail, the mystery box arrives without the recipient having a clue what’s inside (and sometimes without the recipient knowing it’s coming at all). Typically full of whales and regional specialties, a mystery box usually prompts another to be sent in return. “I found a mystery box on my porch today full of Texas shelf turds, but there was an Atrial Rubicite in there, too!”

Noob *noun*

Meant to refer to someone new to the craft beer or homebrewing scene, this term can be used in either an affectionate or condescending way. Noobs are often the most excited in their newfound love for great beer, and they should be encouraged. However, beware of appearing to be the noob who thinks he knows more than he does and embarrasses himself. Example: “Did you hear the noob at the party explaining how fresh hops impart more alcohol to the beer?”

Octanes *noun, pl.*

Beers with a high ABV—usually above 10 percent. Example: “I was at the bar when the USA blew that lead with Portugal and had to move on to the Octanes.”

Porch Bomb *noun*

A delivery of beer of immense quality or rarity. “I came home from work to discover a Porch Bomb containing Hill Farmstead, Casey, and Side Project bottles.”

Porrón *noun*

Also known as a porró or porrón, this traditional glass vessel—historically used for drinking wine—has become popular among some craft-beer lovers. Typically an entire bottle of beer (often sour ales, meads, or other beers with low levels of carbonation) are decanted into the porrón, which can then be passed from one person to another since the vessel spout never touches the lips or mouth.

The Rainbow *noun*

A colorful array of seven or more tasters being consumed in one sitting. "When we hit up Toolbox Brewing Company after work, we tasted The Rainbow."

Randall *noun or verb*

The name was coined in 2010 by the crew at Dogfish Head, who initially called their device "an organoleptic hops transducer module." Since then, the term has become more generic for the process where a device such as a hopback or French press is used to infuse flavor into finished beer. Most frequently loading it with aromatic hops or herbs, beer experimenters have "randalled" beers with everything from ghost chilies to Rocky Mountain oysters.

Rotator *noun*

In many bars and restaurants, certain breweries have a dedicated tap through which they can rotate their seasonal or special-release beers. For craft-beer lovers, these beers are often some of the most intriguing on the beer list. For servers, they are invariably the most difficult to remember.

Safety Beer *noun*

The beer that you take to a party or event just in case all the beer that's being served there sucks. These beers are typically better than your average beer, but nothing you'd get bent out of shape over if you had to share with strangers. "I went to this party at the Town & Country Resort in San Diego Friday night and luckily took a growler of Societe's The Butcher with me as my safety beer."

Session IPA *noun*

Synonym for pale ale. Boom!

Shame Shield *noun*

Often made from newspaper or cardboard boxes, shame shields are placed on top of recycling bins in an attempt to disguise the contents of the bin. "I used a Pampers box as a shame shield this morning so my neighbors wouldn't think I have a drinking problem. What I really need is a larger bin with a lid." Alternative definitions include sunglasses to hide your bloodshot eyes and the partition found between urinals in men's restrooms.

Shelf Turd *noun, plural shelf turds*

A beer that has been sitting on the shelf of a retail establishment well past its prime, turning it into the equivalent of brewing excrement. Often on the higher end of price, they may lure unsuspecting or hurried beer lovers into making a purchase they will soon regret. Drain pours of shelf turds are completely acceptable and often cathartic. "Who brought that six-year-old IPA shelf turd to the party?"

Solo *verb*

Taking on a big beer all by one's lonesome. Usually refers to a 750ml bottle or a bomber with a high ABV. Example: "I got a raise yesterday but couldn't find anyone to join me, so I soloed a 750 of Chocolate Rain last night, straight #tothedome."

Sponts *noun, pl.*

Spontaneously fermented ales—beers that have been exposed to the air in their natural surroundings to capture the local airborne yeast and bacteria. "Abby was in Tillamook this weekend and scored a bunch of de Garde Bu sponts."

Tallboy *noun*

It's 25 percent bigger! The Tallboy can holds a sweet 16 ounces of barley soda. Some breweries have taken it a step further, such as Oskar Blues with their 19.2-ounce "Stovepipe" and Sixpoint with their 22-ounce "SILO." "Crush that Heady Tallboy and then solo that SILO of Resin, bro."

Tantric *adjective*

Based on the eastern concept of erotic spiritualism and frequently referenced in popular culture to Sting's sexual stamina, tantric beers get better and better as you drink them. Cradled lovingly in a tulip glass, these beers are often nursed for an hour or more. Most often used in reference to barrel-aged beers and stouts. For a tantric beer lasting more than eight hours, please consult a physician. "Dude, this beer is tantric."

Thoroughbred *noun*

A brewery or beer that achieves cult status within a short time of opening. While some take years to make an impact on the scene, thoroughbreds are immediately noticed and highly sought after. "Dude, did you read that new review on dontdrinkbeer.com? Oak Theory from Casey Brewing and Blending is such a thoroughbred."

Tick *verb*

To mark another beer off your list of beers to try. "Tickers" are those whose goal is not to enjoy beer, but rather to drink the largest possible number of unique beers. Example: "Although they had her favorite stout on draft, Trish decided to order the hefeweizen so she could tick it off her list."

To the Dome *phrase*

Literally meaning "straight to the head," this expression may mean opening a bottle of craft beer without delay or drinking a high gravity beer straight out of the bottle. It has also generally come to mean "I can't wait to drink this and I'm going to RIGHT NOW." Example: "Just got a bottle of Double Barrel Hunahpu for my birthday #ToTheDome."

UBI *Acronym*

Unexplained beer injury. The origin of this term is often attributed to doctors in Britain, who would encounter inebriated patients in the emergency room unable to explain how they sustained their injuries. Example: "I got nine stitches from a UBI last night. And apparently I also got married."

Variant *noun*

Often the most sought-after of collectible beers, variants are typically a result of the brewer either barrel aging or adding an adjunct ingredient such as coffee, cacao nibs, or vanilla to a base beer and then releasing it in a limited way. "Hey Abby, did you get the coffee variant of Dark Star this year or just the regular?"

Waffles *noun, pl.*

Poorly made Belgian beers. "Man, I went to Brussels for the loons but ended up drinking a ton of waffles, too."

Wallflowers *noun, pl.*

Beers that end up spending all their time along the walls of your fridge, often long past their prime, because you just can't bring yourself to drink them. Example: "Did you see the new sampler 12-pack that they just released? It's like 50 percent wallflowers."

Whale *noun, plural whales*

alternate waelz, whalez

The rarest and most sought-after of craft beers, whales are produced in extremely limited amounts and/or with very limited distribution. Photos of whale drain-pours on Instagram are often grounds for public shaming and/or banishment. (S)he who brings a Whale to a bottle-share will certainly be invited again. The rarest of these are often referred to as "white whales" or "mobys." Belgian whales may be referred to as "loons." "And then Andrew showed up with an armload of whales! FTW."

Pumpkin and Stout Soft Pretzels <https://www.craftbeer.com>

CRAFTBEER

CELEBRATING THE BEST
OF AMERICAN BEER

By Sandy Smith [GrowlersandLace.com]

- **Recipe Type**[Appetizer](#)
- **Prep Time** 1.5 hours
- **Yield** 10 - 12



These delicious pumpkin and stout soft pretzels feature your favorite fall spices like cinnamon, clove and nutmeg. These buttery and salty treats are the perfect for game-day munching.

Ingredients

- - 1 cup stout
 - 1/2 cup pure pumpkin puree
 - 1/4 cup light brown sugar
 - 1 packet dry active yeast
 - 2 Tbsp vegetable oil
 - 3 cups all-purpose flour
 - 1 cup whole wheat flour
 - 2 tsp cinnamon
 - 1/2 tsp freshly grated nutmeg
 - 1/4 tsp ground ginger

- 1/4 tsp ground cloves
- 1/2 tsp sea salt
- 1/4 cup baking soda (for boiling)

For topping:

- 1/4 cup granulated sugar
- 1 Tbsp turbinado sugar
- 1 tsp ground cinnamon
- 1/4 tsp freshly grated nutmeg
- 1/4 tsp ground ginger
- 1/4 tsp ground cloves
- 1 tsp Kosher salt

Serving Advice:

These are best eaten on the day you make them.

Directions

1. To make these pumpkin and stout soft pretzels, combine stout, pumpkin puree and brown sugar in a medium saucepan. Heat over medium heat, stirring, until very warm but not hot (no hotter than 110°F, please).
2. Remove pan from heat and sprinkle yeast over the pumpkin mixture. Stir and let stand 5 minutes. At the end of that time, your yeast should be "blooming."
3. To the bowl of a stand mixer, add all-purpose flour, whole wheat flour, salt and spices. Pour in the pumpkin-yeast mixture, add the oil, and stir with a wooden spoon or spatula to moisten dry ingredients. If the dough is too dry, add another tablespoon or two of stout.
4. Using the dough hook attachment, knead on medium speed for 2-3 minutes, until dough forms a smooth ball around the hook and doesn't cling to the sides of the bowl. If the dough is too sticky, add additional flour a tablespoon at a time.
5. Cover the dough with plastic wrap and set in a warm place to rise for about 45 minutes. The dough won't quite double, but it should have a decent lift.
6. Line baking sheets with parchment and spray with pan spray. Divide dough into 12 equal pieces (I weighed mine whole, then used a calculator to divide the ounce total by 12 for accuracy; pastry chef habit), and roll each piece into a rope about 18 inches long.
7. Form each dough rope into a pretzel and place on pans. Cover pretzels with a clean linen cloth and let rise for 25 minutes.
8. Bring a stockpot or other large pot of water just to a boil. Add ¼ cup baking soda — careful, it will bubble aggressively for a moment — and stir to dissolve. Boil the pretzels in batches for about a minute, turning halfway through.
9. Remove pretzels from water bath and let drain for a minute on clean towels.
10. While you're boiling the pretzels, preheat the oven to 450°F. Place boiled pretzels on parchment-lined and sprayed baking sheets. Bake for 12 to 15 minutes, or until deep golden brown.
11. Transfer the pretzels to a rack to cool completely. While they're cooling, combine sugars, spices, and salt in a pie plate or similar rimmed dish. Brush the pretzels with a very light coat of melted butter, then toss in sugar-spice mixture until coated.

12. Notes

- If you buy your yeast in 1 pound packages like I do, the equivalent to a single yeast packet is 2.25 teaspoons. Now you know.

- These can be frozen before they are coated. Just wrap plain pretzels in plastic wrap and place in a zipper-sealed plastic freezer bag. When ready to serve, thaw, brush with butter and toss in sugar-spice mixture.



The [rumors](#) are true. Extreme Beer Fest® cometh to Los Angeles, California, on Saturday, December 9, 2017. Tickets go on sale Saturday, March 4, 2017.

We're still in the planning stages, but the venue and date have been locked in and the search for world-class brewers of creative beers has begun. In the meantime, [read Beer Smack from BeerAdvocate magazine #118](#)

- Sponsored by [Dogfish Head Craft Brewery](#).
- EBF Los Angeles isn't replacing EBF Boston.
- Held at the CMC (California Market Center), 110 East 9th St.

<https://www.beeradvocate.com/community/threads/extreme-beer-fest-cometh-to-los-angeles-in-2017.457996/>

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Be careful if you plan to move

The Day Homebrewing Was Legalized By Libby Murphy Published: 2016-10-14

<https://beerandbrewing.com/6KRAG85HXyyAQ8iGk8Qksu/article/the-day-homebrewing-was-legalized>

October 14 is the anniversary of the day that homebrewing beer without federal taxation was made possible in the United States, thanks to President Jimmy Carter, in 1978. The law officially became effective in 1979. Homebrewing had been banned when Prohibition began in 1920, but—shockingly—homebrewing surged past its pre-Prohibition popularity. The ingredients were easy to come by, and it wasn't as dangerous to produce as liquor. However, many states, counties, and even cities have passed their own laws.

The beer industry is full of brewers who got their start in a basement or garage, experimenting with extract kits, all-grain systems, and other cool gadgets. Homebrewers are vital to the craft-beer industry, but many found that they were unable to participate in their pastime (or at least had to brew on the DL) because of legal obstacles. With the huge surge in homebrewers over the past decade or so, however, many laws that were outdated (and some that were pretty absurd) were called to task and changed to fit our current culture.

But some states still have some pretty prohibitive laws concerning homebrewers. While laws in some states are actively enforced and prosecuted, many times they're overlooked (which probably depends a lot on how much of a problem they become in the community, complaints by other citizens, and other factors). One issue lawmakers say gets in the way of changing laws is that there are just so many people wanting to get new laws on the books, and they have to prioritize—homebrewers getting to brew might not be at the top of that list of laws to change, but they're also not at the top of the list of laws to enforce, either.

In honor of this important date in history, we wanted to revisit some of the more...interesting laws that have plagued (er, been on the books for) homebrewers and craft-beer lovers, past and present.

- Some states allow brewers to do their thing, but have restrictions on the alcohol by volume (ABV) or alcohol by weight (ABW). Now, I'm pretty sure there isn't an ABV/ABW inspector running from house to house with a hydrometer to make sure brewers are in compliance. However, you *probably* don't want to go Live on Facebook to show off your super-boozy 19 percent ABV Imperial IPA if you're in a state with ABV restrictions! In Tennessee and Mississippi, it's illegal to brew anything more than 10 percent ABV, in West Virginia 12 percent, in Washington, D.C. 14 percent, in North Carolina 15 percent, in South Carolina 17.5 percent ABV, and in Oklahoma 3.2 percent ABW (with the proper state-issued permit).
- Utah didn't legalize homebrewing until 2009, Oklahoma until 2010, and Alabama and Mississippi until 2013. However, Mississippi still has cities and counties that are considered "dry" where no alcoholic beverages are allowed.
- In many states, you can brew up to 200 gallons of homebrew a year if two adults live on the premises, and only 100 if you're single. **Connecticut allows for 100 gallons for two-person households, and 50 gallons for one-person households.** Delaware doesn't have a requirement for the number of adults who live in a household, but limits the brew capacity to 200 gallons.
- Brewers in Idaho are restricted to using "native-grown" products to brew with. They, too, are restricted to 100 gallons for a single-person household, and 200 gallons for a double-person household.
- Iowa has two classifications to consider: "beer" is 5% ABW or lower, and "high alcoholic content beer" is higher than 5% ABW. If you're looking to get creative with your flavors, you'll want to check out the statute itself for restricted ingredients—they get pretty specific! And forget having a homebrew bottle share—you can't exchange bottles at all, nor can you transport more than 5 gallons at a time.
- Colorado lawmakers finally introduced House Bill 1084 that allowed those who are not "head of household" to brew beer. The family that brews together, stays together.
- Up until a few years ago, New Jersey homebrewers had to apply for and pay for a license from the state to brew beer at home—the homebrew community rallied against that, and it was repealed.
- It's against the law in all states to [use the U.S. Postal Service to send beer](#). UPS and FedEx allow you to send it as long as you have a special permit to do so, which is limiting to homebrewers who want to enter competitions or to those who just want to send a bottle or two to a friend. In fact, many states have restrictive transport laws—in Tennessee, you can't brew more than 5 gallons at a friend's house and drive it home, for example, because any more than that is for "purposes of distribution."