

Volume 26, Number 9

September 2016

www.hvhomebrewers.com

Next club meeting

HVHB September 14 8:00 pm The Mill

The Mill

8:00 pm

millpk.com

845 214-0000

46 Vassar Road, Poughkeepsie

(Second Wednesday of the month)

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

Upcoming EVENTS on page 2

Minutes of Previous club meeting

August 2016 meeting by Hilon Potter

Call to order at 8:07PM at Schatzi's Pub.

Beer of the month was Berliner Weisse.

Treasury report:

- No expenses this path month
- \$4,451.78 Balance

No old business

New Business

- A discussion of the 2017 BJCP test being scheduled and practices going forward to prepare for that test. All those interested should watch the Facebook page and web site for updates. Need to set class locations and dates

- Learn to brew day is set for Nov. 5th.
- 3rd annual rail ale pub crawl has been set for Oct 22nd
- Club anniversary is scheduled for Nov 9th at Sloop Brewing

There was some discussion on using Starters. Some create 2 liter starters and use them and some don't.

Beers:

- #1 Victory Berliner Weisse with Elder flowers (commercial beer from HalfTime)
- #2 Coors mossed with Vinegar to demonstrate off aroma and flavor
- #3 Berliner Weisse from Josh Youngman

- #4 Berliner Weisse with Raspberries from Josh Youngman
- #5 Blackberry Wheat from Hilon Potter
- #6 Clementine Sour from Jim Taylor (Sloop)
- #7 Kolsch from Brian Jameson
- #8 Pale Ale from Phil Metty

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):

- September 9 2016 (Friday) Hoptember at Dutchess Hops
- October 15 Upstate Brewery tour (sign-up now -- see 50% off code is on Page 3 above)
- October 22 Rail Ale Trail bicycle ride
- October (tbd) Apple picking
- November 5 Learn to Brew day at Barley Hops and Grapes
- November (tbd) Cider pressing
- November 9 Club Anniversary Party at Sloop Brewing
- March 11, 2017 Club 2017 competition**

2016 meetings

<u>Date</u>	<u>Location</u>
Sept 13	The Mill
Oct 12	Juan Murphy's
Nov 9	Holiday Party at Sloop Brewing
Dec 14	Mahoney's

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

- September** - [14B American IPA](#)
- October** - [18D Belgian Golden Strong Ale](#)
- November** - Holiday Party, no beer style o' the month
- December** - [19A Old Ale](#)

Beer of the month for September: 21A American IPA

2015 guidelines American IPA (was 14B American IPA)

21A. American IPA

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale, showcasing modern American or New World hop varieties. The balance is hop-forward, with a clean fermentation profile, dryish finish, and clean, supporting malt allowing a creative range of hop character to shine through.

Aroma: A prominent to intense hop aroma featuring one or more characteristics of American or New World hops, such as citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc. Many versions are dry hopped and can have an additional fresh hop aroma; this is desirable but not required. Grassiness should be minimal, if present. A low to medium-low clean, grainy-malty aroma may be found in the background. Fruitiness from yeast may also be detected in some versions, although a neutral fermentation character is also acceptable. A restrained alcohol note may be present, but this character should be minimal at best. Any American or New World hop character is acceptable; new hop varieties continue to be released and should not constrain this style.

Appearance: Color ranges from medium gold to light reddish-amber. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Medium-sized, white to off-white head with good persistence.

Flavor: Hop flavor is medium to very high, and should reflect an American or New World hop character, such as citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc. Medium-high to very high hop bitterness. Malt flavor should be low to medium-low, and is generally clean and grainy-malty although some light caramel or toasty flavors are acceptable. Low yeast-derived fruitiness is acceptable but not required. Dry to medium-dry finish; residual sweetness should be low to none. The bitterness and hop flavor may linger into the aftertaste but should not be harsh. A very light, clean alcohol flavor may be noted in stronger versions. May be slightly sulfury, but most examples do not exhibit this character.

Mouthfeel: Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation. No harsh hop-derived astringency. Very light, smooth alcohol warming not a fault if it does not intrude into overall balance.

Comments: A modern American craft beer interpretation of the historical English style, brewed using American ingredients and attitude. The basis for many modern variations, including the stronger Double IPA as well as IPAs with various other ingredients. Those other IPAs should generally be entered in the Specialty IPA style. Oak is inappropriate in this style; if noticeably oaked, enter in wood-aged category.

History: The first modern American craft beer example is generally believed to be Anchor Liberty Ale, first brewed in 1975 and using whole Cascade hops; the style has pushed beyond that original beer, which now tastes more like an American Pale Ale in comparison. American-made IPAs from earlier eras were not unknown (particularly the well-regarded Ballantine's IPA, an oak-aged beer using an old English recipe). This style is based on the modern craft beer examples.

Characteristic Ingredients: Pale ale or 2-row brewers malt as the base, American or New World hops, American or English yeast with a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Sugar additions to aid attenuation are acceptable. Restrained use of crystal malts, if any, as high amounts can lead to a sweet finish and clash with the hop character.

Style Comparison: Stronger and more highly hopped than an American Pale Ale. Compared to an English IPA, has less of the "English" character from malt, hops, and yeast (less caramel, bread, and toast; more American/New World hops than English; less yeast-derived esters), less body, and often has a more hoppy balance and is slightly stronger than most examples. Less alcohol than a Double IPA, but with a similar balance.

Vital Statistics:

OG: 1.056 – 1.070	
IBUs: 40 – 70	FG: 1.008 – 1.014
SRM: 6 – 14	ABV: 5.5 – 7.5%

Commercial Examples: Alpine Duet, Bell's Two-Hearted Ale, Fat Heads Head Hunter IPA, Firestone Walker Union Jack, Lagunitas IPA, Russian River Blind Pig IPA, Stone IPA

Tags: high-strength, pale-color, top-fermented, north-america, craft-style, ipa-family, bitter, hoppy

Commercial Brewers changed their recipes when they had to...

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10 beers: Recipes for disaster

When calamity strikes, brewers turn adversity into opportunity.

BEER

ZACH FOWLE, AUGUST 10, 2016 / 5

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Oskar Blues Deviant Dale's

This aggressive imperial IPA was born when several mislabeled bags of extra-dark, extra-sweet crystal malt were added to what should've been a batch of Dale's Pale Ale. Rather than dump the liquid, brewers dry hopped the bejesus out of it; the resulting brew won silver at the Great American Beer Festival in 2011.

Fat Head's Semper FiPA

2015's hop shortage meant that Mike Hunsaker, brewmaster at Fat Head's in Portland, Oregon, didn't have enough Simcoe or Citra to make the brewery's flagship Head Hunter IPA, so he crafted a recipe with completely different hops. It worked. "Not only did it pull us out of the fire, it's part of the rotation now," Hunsaker says.

New Glarus Serendipity

When Mother Nature annihilated most of Wisconsin's cherry harvest in 2012, brewmaster Dan Carey couldn't make the brewery's beloved Wisconsin Belgian Red. Luckily the apple and cranberry crops fared well, so Carey combined them with the cherries he could gather and placed the beer in oak. The cranberry juice cocktail- and mulled apple cider-flavored "happy accident fruit ale" is now a year-round release.

Saint Arnold Boiler Room

In 2014, 2,500 pounds of malt spilled on the ground instead of into the upcoming batch of Fancy Lawnmower. Brewers didn't give up; when combined with a lambic and left in a hot boiler room to sour (hence the name), the half-strength wort evolved into a lovely little Berliner Weisse.

Port City Derecho Common

On June 29, 2012, Port City's head brewer, Jonathan Reeves, experienced a "derecho": a

giant windstorm that can cause tornadoes, thunderstorms and flash floods. The storm knocked out power, causing a tank of lager to ferment at much hotter temps, morphing the beer into a California Common. Reeves still brews Derecho Common the same way—intentionally, now—and releases it yearly on the anniversary of the storm.

The Bruery Black Tuesday

The Tuesday morning this 19% imperial stout was made went like this: First, a leaky pump; then, an overflowing mash tun; next, a stuck sparge; and finally, a spill that sent hot liquid and 170-degree water flying all over the brewery. As punishment, brewers condemned the ale to bourbon barrels for more than a year and gave it an appropriate name: Black Tuesday.

Innis & Gunn Original

When Dougal Sharp, then-head brewer at Caledonian Brewery in Edinburgh, Scotland, first brewed this Scottish ale for the whiskey maker William Grant & Sons in 2002, he did so thinking it would only be used to season the distillery's barrels and then be sent down the drain. Distillery workers, however, loved the beer so much that they would sneak it home in bottles and empty buckets. Sensing he'd inadvertently crafted a winner, Sharp founded Innis & Gunn, which still makes the original oak-aged ale today.

Right Brain Dead Kettle

When the kettle that was warming the first batch of this IPA croaked, nothing could bring it back to life. Russ Springsteen, Right Brain's owner, had a solution: Extend the beer's whirlpool and stuff it full of hops while it ferments. The beer's boiled all the way now, but still gets a fat dry-hop addition. It premiered in cans for the first time in April.

Lagunitas Sucks

Lagunitas' brown sugarspiked strong ale, Brown Shugga', takes a long time to make—so long that in 2011, brewers nixed it because they couldn't spare the fermenter space. As a peace offering, they instead brewed the humbly named Sucks, whose tropical, grassy hop flavors won over fans and became a year-rounder.

He'Brew Funky Jewbelation

The 2008 edition of Jewbelation Ale was a catastrophe: The yeast, expected to finish fermenting after the beer reached 15% ABV, gave up around 11%, leaving the entire batch undrinkably sweet. To save it, brewers blended in a variety of beers they had resting in barrels. A rebreed batch won silver at the 2014 World Beer Cup; the 2016 vintage combines eight He'Brew beers aged in bourbon and rye whiskey casks for a riotous flavor of tart cherries, blackberry jam, coffee beans and oak-aged cola.