

Next club meeting

HVHB June 14

8:00 pm

Schatzi's Pub

Schatzi's Pub

202 Main Street Poughkeepsie, NY 12601

8:00 pm

(Second Wednesday of the month)

<http://www.iloveschatzis.com>

Club officers:

President - Dann Gavaletz

Vice President - Phil Metty

Treasurer – Brian Jameson

Sargent at arms – Justin Lomas

Communications Secretary- Hilon Potter

Recording Secretary - Phil Van Itallie



Schatzi's Pub

Upcoming EVENTS on page 3

Minutes of May club meeting at Schatzi's

May 10, 2017 Hudson Valley Home Brewers meeting was held at Schatzi's. President Dann Gavaletz called the meeting to order at about 8:05pm. 16 people attended.

Steve Schwartz poured the evening's beers:

Beer 1 - **Sip of Sunshine** by Lawson Brewers was a commercial Double IPA that Hilon Potter brought.

Beer 2 - **Frost Lush** was also a commercial double IPA that Hilon Potter brought.

Beer 3 - New England IPA was a third beer that Hilon Potter brewed. He used 15 pounds of Maris otter, two pounds of lactose, 0.6 oz of bittering and a New England ale yeast. He had two types of hops and fermented for only 15 days.

Beer 4 - Jonathan Fry brewed an amber ale from several grains. It had a bubble gum estery taste that was attributed to stressed yeast. It was bottle conditioned.

Beer 5 - Kevin Drovenski brewed an American barley wine using Eldorado, centennial and Citra hops. He had a 90 minute boil and finished the bottle conditioned beer after four weeks.

Beer 6 - Kevin Drovenski brewed an American flag Pickle Pale Ale. The beer started with Maris otter 2-row malt to which he added pickle spices (dill and cloves), 2 raw cucumbers, cinnamon, ginger, summit hops but no salt or mustard. He bottle conditioned his beer after fermenting with Safale 04 yeast.

Tom Folster discussed the origins of Double or Imperial as a beer term. By doubling the malt bill, the expected result was expected to be stronger.

Tom mentioned that there was only one brewer -- Phil Metty -- at the Big Brew day held at Barley Hops and Grapes.

There as a discussion of methods to boost hop bitterness. Rather than using large quantities of hops, may brewers are adding a hop extract at the start of the boil and real hops at the end of the boil.

Josh Youngman provide a blind taste test -- two samples of one beer and one sample of a second beer. Attendees were asked to judge which was the odd (single) in the three glasses marked A, B and C. Only one person picked out the different beer.

The two beers were from the same batch of a clone of the brew that won the New England Nationals. The sample marked B was more carbonated and used the "sludge" (trub) when the original beer was split between two fermenters.

Treasurer Brian Jameson said that the club now has \$7276.25 in the treasury.

Monica Metty said that has 25 paid members and 12 members who have not paid their 2017 dues. Dues are still \$30/year.

Jonathan Fry said that the Club picnic is now set for July 29. It will be held at Eric Wassmuth's home.

Eric Wassmuth said that there will be a beer tasting at All City Beer in Lagrange Saturday, June 17. Club members were asked to bring kegs of their brews to show samples at a public tasting.

Dan Gavaletz won \$21 in the 50-50 drqwing.

Jon Fry placed the high bid of \$37 for a \$50 certificate at Half Time. Jon also won the high bid for a \$50 certificate at Brew It in Yonkers.

The meeting adjourned at about 9:00 pm.

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):

June 17, 2017	Tasting at All City Beer in Lagrange
July 14, 2017	Friday, IBM Community Day. 12:30-2:30 PM at the IBM Poughkeepsie site
July 27, 2017	Westchester Homebrewers Org. & NYC Homebrewers Guild Annual Picnic Croton Point Park 10:00-dark
July 29, 2017	Club Picnic
September 2017	BJCP Exam sponsored by HVHB
November 4, 2017	Learn to Brew Day

2017 meetings and beers of the month (with 2015 style guideline identifiers)

<u>Date</u>	<u>Style</u>	<u>Location</u>
June 14	26C Belgian Tripel	Schatzi
July 12	17D English Barleywine	Tavern 23
August 9	4C Helles Bock	Schatzi
Sept 13	9C Baltic Porter	The Mill
Oct 11	24C Biere de Garde	Juan Murphy
Nov TBD	26D BDSA Anniversary Party-TBD	
Dec 13	17C Wee Heavy	Half Time

June 2017 Beer of the Month

26C. Belgian Tripel

Overall Impression: A pale, somewhat spicy, dry, strong Trappist ale with a pleasant rounded malt flavor and firm bitterness. Quite aromatic, with spicy, fruity, and light alcohol notes combining with the supportive clean malt character to produce a surprisingly drinkable beverage considering the high alcohol level.

Aroma: Complex bouquet with moderate to significant spiciness, moderate fruity esters and low alcohol and hop aromas. Generous spicy, peppery, sometimes clove-like phenols. Esters are often reminiscent of citrus fruits such as oranges, but may sometimes have a slight banana character. A low yet distinctive spicy, floral, sometimes perfumy hop character is usually found. Alcohols are soft, spicy and low in intensity. The malt character is light, with a soft, slightly grainy-sweet or slightly honey-like impression. The best examples have a seamless, harmonious interplay between the yeast character, hops, malt, and alcohol.

Appearance: Deep yellow to deep gold in color. Good clarity. Effervescent. Long-lasting, creamy, rocky, white head resulting in characteristic *Belgian lace* on the glass as it fades.

Flavor: Marriage of spicy, fruity and alcohol flavors supported by a soft, rounded grainy-sweet malt impression, occasionally with a very light honey note. Low to moderate phenols are peppery in character. Esters are reminiscent of citrus fruit such as orange or sometimes lemon, and are low to moderate. A low to moderate spicy hop character is usually found. Alcohols are soft, spicy, and low in intensity. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness lends a dry finish with a moderately bitter aftertaste with substantial spicy-fruity yeast character. The grainy-sweet malt flavor does not imply any residual sweetness.

Mouthfeel: Medium-light to medium body, although lighter than the substantial gravity would suggest. Highly carbonated. The alcohol content is deceptive, and has little to no obvious warming sensation. Always effervescent.

Comments: High in alcohol but does not taste strongly of alcohol. The best examples are sneaky, not obvious. High carbonation and attenuation helps to bring out the many flavors and to increase the perception of a dry finish. Most Trappist versions have at least 30 IBUs and are very dry. Traditionally bottle-conditioned (or *refermented in the bottle*).

History: Originally popularized by the Trappist monastery at Westmalle.

Characteristic Ingredients: Pilsner malt, typically with pale sugar adjuncts. Saazer-type hops or Styrian Goldings are commonly used. Belgian yeast strains are used – those that produce fruity esters, spicy phenolics and higher alcohols – often aided by slightly warmer fermentation temperatures. Spice additions are generally not traditional, and if used, should be a background character only. Fairly soft water.

Style Comparison: May resemble a Belgian Golden Strong Ale but slightly darker and somewhat fuller-bodied, with more emphasis on phenolics and less on esters. Usually has a more rounded malt flavor but should never be sweet.

Vital Statistics: OG: 1.075 – 1.085
 IBUs: 20 – 40 FG: 1.008 – 1.014
 SRM: 4.5 – 7 ABV: 7.5 – 9.5%

Commercial Examples: Affligem Tripel, Chimay Cinq Cents, La Rulles Tripel, La Trappe Tripel, St. Bernardus Tripel, Unibroue La Fin Du Monde, Val-Dieu Triple, Watou Tripel, Westmalle Tripel

Tags: high-strength, pale-color, top-fermented, western-europe, traditional-style, bitter

When it Comes to ABV, How Low Can We Go?



<https://www.beeradvocate.com/articles/15722/when-it-comes-to-abv-how-low-can-we-go/>

Unfiltered by [Andy Crouch](#) | May 2017 | [Issue #124](#)

Session beer has long been The Little Engine That Could in the American beer scene. Propelled by little more than its optimistic “I think I can” attitude, the concept of drinking more of less always seems on the verge of catching on with the drinking public. Despite numerous trend stories and self-promotional marketing, though, session beer remains a tough sell on its merits.

The idea behind session beer appears sound, promoting longer drinking outings with friends, buoyed by lower alcohol products. But this type of drinking, slow and measured, which is a social norm in Britain, Germany, the Czech Republic, and beyond, has never really taken hold in the US. Europeans have done well with session beer because it reflects the particular lenses of their respective brewing cultures. American brewers have taken a different approach, exploring universes of flavor beyond the self-limiting confines of the traditional British, German, and Czech session beer galaxies.

Session connotes a longer drinking experience, but Americans are drinking less, for a variety of reasons. Americans tend to drink in shorter bursts, a beer or two with friends or co-workers or more likely, over a meal. Alcohol levels during these quick drinking episodes matter less, as opposed to having four or more beers during a night out. We don’t as a culture consume and share rounds as our European brethren do. We’re just not wired that way. We’re also a car culture.

The marketing of session beer, which often decries this country’s lack of patience and demand for extreme everything, often feels like someone complaining that we all can’t throw a fastball 100 miles an hour. Why force it?

That said, upstart American brewers often behave as if they invented brewing, failing to note or appreciate the grand global traditions, including those of low alcohol beers. But for all the bravado and brashness in American brewing, we often can’t execute well at the low end of the alcohol spectrum. We foolishly think such beers wimpy or lacking in flavor. We’re wrong. There is incredible beauty in crafting something so delicious within tight confines, without the protective cover of alcohol and booze to mask flaws. Low alcohol beer is the final unexplored territory for American brewers. And it, too, often scares them off.

Session beer has become a marketing gimmick, having been adopted and co-opted by larger breweries, including regional craft and the big guys. Seeing the popularity of [Founders All Day](#), and accompanying news accounts, the marketing departments demand a session beer. Yet despite studies and articles suggesting drinkers want “session” beers, very few Americans actually check alcohol levels before making a purchase. In one recent survey, nearly half of respondents defined sessionable as “flavored beer,” associating it with fruited IPAs.

Pushing session beer as a concept on an unwilling populace seems futile. Instead, low alcohol beer needs to transcend mere concept or marketing gimmick. It needs to become a fixture. Low alcohol beers should be ingrained in beer lists and brewing schedules, just like IPAs or dark beers. American brewers need encouragement and support in producing and promoting low alcohol beer.

They need to learn the finesse, balance, and harmony required to execute such naked beers. In session-free America, I may not drink five of them a night, but they'll always be my next order.

A promotional poster for the Mammoth Festival of Beers and Bluesapalooza. The poster features a stylized illustration of a mountain range in shades of blue and green against a light blue sky with white clouds. The text is arranged in several sections: a top orange banner with white text, a central blue section with white text, a yellow banner with black text, a large orange box with white text, and a bottom white section with black text. The overall design is vibrant and eye-catching.

**THE BEST MUSIC & CRAFT BEER FEST IN THE WEST
PARTY AMONG THE HIGH SIERRA PINES!**

THE 22ND ANNUAL
MAMMOTH
FESTIVAL OF BEERS AND
BLUESAPALOOZA™

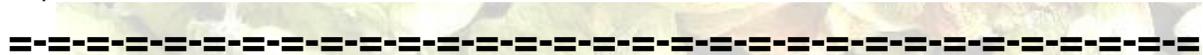
AUGUST 3-6, 2017 • MAMMOTH LAKES, CA

IT'S ALL ABOUT THE BEER!
2 days of beer tasting • 90+ craft breweries
Taste more than 200 craft beers
Enjoy the Cigar Bar and Barrel-Aged & Sour Beer Bar

CHECK OUT THE BREWERIES

AND THE MUSIC!

<http://mammothbluesbrewsfest.com/tickets/>



https://beerandbrewing.com/grain-to-glass-in-10-days/?utm_medium=email&utm_campaign=editorial&utm_source=autopilot&utm_term=052317-saison-edit

Grain to Glass in 10 Days Dave Carpenter March 01, 2016

Sometimes you need beer in a hurry. Let's say you scheduled your Oktoberfest party for the end of September, but you forgot to make a batch of genuine Festbier over the summer. Let's also assume that life's obligations—be they related to work, family, or something else completely—have conspired to prevent you from brewing up a Mocktoberfest ale. No need to worry, you can still turn out a **great homebrew in ten days or fewer** if you follow a few basic principles -- sessionable/cloudy(or dark or English)/quick/warm and kegged.

1. The higher the original gravity, the more maturation time your beer needs. Stick to original gravities below 1.050 (below 1.045 is even better) to ensure complete fermentation.
2. This is not the time to attempt a crystal clear German lager. Choose styles that are inherently cloudy (Hefeweizen, wit, session-strength saisons) or that have enough dark malts to mask the haze (milds, dry Irish stouts). Another good option is to use a highly flocculent English yeast to brew ordinary bitters, as these strains tend to drop bright quickly.
3. Some yeasts take forever and a day to plow through all those fermentable sugars. Eschew them and look elsewhere. If you're brewing a saison, skip Wyeast 3524 and White Labs WLP 565, which stall out and slow down. Instead, go for the much quicker Wyeast 3711, White Labs WLP590, or Danstar's Belle Saison. All three can turn out a great table-strength farmhouse ale in a short amount of time.
4. When choosing a yeast strain, go with one that isn't too fussy and can tolerate a somewhat elevated fermentation temperature without throwing too many esters. Warm fermentations tend to wrap up more quickly than cool ones. Again, yeast-driven styles such as saison and Hefeweizen lend themselves well to this approach.
5. Sorry, bottlers. I love you, and I'm a big advocate of bottle conditioning, but this is when those who keg enjoy a huge advantage. Set the regulator to the desired serving pressure, hook up the gas to your keg, and shake said keg (chilled!) every few hours in the day or two leading up to tapping. Do NOT, however, shake the keg on the day you plan to serve, unless your goal is to investigate foam.

By keeping these basic ideas in mind, you can turn out great beer in a hurry. Below is a slightly modified version of my normal Hefeweizen recipe, tweaked to go from grain to glass in just ten days.

Day 1: Brew day

Days 2–7: Fermentation

Days 8–9: Keg and shake

Day 10: After a night and morning of rest, it's ready to serve in the afternoon. Prost!

Hurry Up Hefeweizen (All-grain) 5 gallon batch

OG: 1.046

FG: 1.011

IBUs: 12

ABV: 4.5%

MALT/GRAIN BILL

6 lb (2.72 kg) Weyermann wheat malt

3 lb (1.36 kg) Weyermann Munich Type I malt

HOPS SCHEDULE

0.75 oz (21 g) Tettnanger [4% AA] at 60 minutes

DIRECTIONS

Mash grain at 151°F (67°C) for 75 minutes. Lauter and sparge to a pre-boil volume of 7 gallons (26.5 liters), and boil for 90 minutes, following the hops schedule. Cool to 64°F (18°C), pitch the yeast, and allow the temperature to free rise to as high as 70°F (21°C) during fermentation. After the specific gravity stabilizes, keg to 3.5 volumes of CO₂ and serve.

YEAST OPTIONS

Wyeast 3068 Weihenstephan Weizen
White Labs WLP300 Hefeweizen Ale
Danstar Munich

BREWER'S NOTES: Liquid yeast is preferred for this style. Dry yeast will still produce a good beer, but it may lack some of the yeast-driven complexity we normally associate with Bavarian Weißbier.

The Hudson Valley Beer Directory 2017

Excerpted from **Hudson Valley Magazine** 04/26/2017 originally compiled by David Levine

How many of these Hudson Valley Breweries have you visited?

2 Way Brewing Company (Thurs–Sunday)
18 West Main Street, **Beacon**
845.202.7334;
www.2waybrewingcompany.com

6 Degrees of Separation
35 Main St, **Ossining**
914.432.5969
www.6degreesbp.com/home

Arrowood Farms Brewery & Tasting Room
236 Lower Whitfield Rd, **Accord**
845.253.0389
www.arrowoodfarms.com

Brewery at Bacchus Restaurant
4 S Chestnut Street, **New Paltz**
845.255.8636
www.bacchusnewpaltz.com

The Beer Diviner
243 Bly Hollow Rd, **Petersburgh**
518.210.6196
www.thebeerdiviner.com

Blue Collar Brewery
40 Cottage St, **Poughkeepsie**
845.454.2739
www.thebluecollarbrewery.com

BJ's Restaurant & Brewhouse
1119 Fashion Drive, **Nanuet**
845.536.5480
www.bjsrestaurants.com

Brown's Brewing Company (Open 7 days)
417 River Street, **Troy**
518.273.2337; www.brownsbrewing.com

Broken Bow Brewery (Thursday–Sunday)
173 Marbledale Road, **Tuckahoe**
914.268.0900; www.brokenbowbrewery.com

Bull + Barrel
988 NY-22, **Brewster**
845.278.2855
www.bullandbarrelbrewpub.com

Captain Lawrence Brewing Co.
(Wednesday–Sunday)
444 Saw Mill River Rd, **Elmsford**
914.741.2337;
www.captainlawrencebrewing.com

Catskill Brewery
672 Old Rte 17, **Livingston Manor**
845.439.1232
www.catskillbrewery.com

Cave Mountain Brewing Company
(Thursday–Monday)
5359 Main Street, **Windham**
518.734.9222 or Facebook

C.H. Evans Brewing Company at the Albany
Pump Station (Open 7 days)
19 Quackenbush Square, **Albany**
518.447.9000; www.evansale.com

Chatham Brewing (Wednesday–Monday)
59 Main Street, **Chatham**
518.697.0202; www.chathambrewing.com

The Gluten Free Brewery
15 Beekman St, **Poughkeepsie**
845.243.0022
www.theglutenfreebrewery.com

Clemson Bros. Brewery (Wednesday–Monday)
22 Cottage St., **Middletown**
845.775.4638; www.clemsonbrewing.com

Hammo's Brewpub and Lodge
39 County Road 65, **Hensonville**
518.734.6500
www.hammosbrewpubandlodge.com

Crossroads Brewing Company
(Wednesday–Monday)
21 Second Street, **Athens**
518.945.2337;
www.crossroadsbrewingco.com

Honey Hollow Brewing Company
376 E Honey Hollow Rd, **Earlton**
518.966.5560
www.honeyhollowbrewery.com

Decadent Ales
607A E Boston Post Rd, **Mamaroneck**
800.598.1085
www.decadentales.com

Hudson Ale Works
17 Milton Ave, **Highland**
845.384.2531
www.hudsonaleworks.com

Defiant Brewing Co. (Open 7 days)
6 Dexter Plaza, **Pearl River**
845.920.8602; www.defiantbrewing.com

Hudson Valley Brewery (Friday–Sunday)
7 East Main St., **Beacon**
845.218.9156
www.hudsonvalleybrewery.com

Druthers Brewing Company (Open 7 days)
1053 Broadway, **Albany**
518.650.7996; www.druthersbrewing.com

Hunter Mountain Brewery
7267 St. Route 23A, **Hunter**
518.263.3300
www.huntermountainbrewery.com

Duncan's Abbey
27 Storm St, **Tarrytown**
www.duncansabbey.com

Hyde Park Brewing Company (Open 7 days)
4076 Albany Post Road, **Hyde Park**
845.229.8277; www.hydeparkbrewing.com

Equilibrium Brewery
22 Henry Street, **Middletown**
www.eqbrew.com

Indian Ladder Farmstead
342 Altamont Road, **Altamont**
518.655.0108
www.ilfcb.com

From the Ground Brewery
245 Guski Rd, **Red Hook**
845.309.8100
www.fromthegroundbrewery.com

Industrial Arts Brewing Company
(Wednesday–Sunday)
55 W Railroad Ave. #25, **Garnerville**
845.942.8776;
www.industrialartsbrewing.com

Gentle Giant Brewing Company
7 N Main St, **Pearl River**
201.497.2991
www.gentlegiantbrewing.com

Gilded Otter Brewing Company (Open 7 days)
3 Main Street, **New Paltz**
845.256.1700; www.gildedotter.com

Keegan Ales (Open Tuesday–Sunday)
20 St. James Street, **Kingston**
845.331.2739; www.keeganales.com

Glenmere Brewing Company
55 Maple Ave, **Florida**
845.651.1939
www.glenmerebrewingco.com

Mill House Brewing Company
(Wednesday–Sunday)
289 Mill St, **Poughkeepsie**
845.485.2739; www.millhousebrewing.com

Newburgh Brewing Company
(Wednesday–Sunday)
88 South Colden Street, **Newburgh**
845.569.2337; www.newburghbrewing.com

Rushing Duck Brewing Company
(Wednesday–Sunday)
1 Battiato Lane, **Chester**
845.610.5440; www.rushingduck.com

New Paltz Brewing Company
7174 Old Rte 209, **Wawarsing**
845.419.3040
www.newpaltzbrewing.com

Rough Cut Brewing Co.
5945 Route 44 55, **Kerhonkson**
845.626.9838
www.roughcutbrewing.com

North River Hops and Brewing (Thursday–Monday)
1571 Route 9, **Wappingers Falls**
845.297.2190; www.northriverbrews.com

Smart Beer Company
Smart Beer, LLC, PO Box 430, **New Paltz**
www.smartbeercompany.com

Old Klaverack Brewery
150 Thielman Rd, **Hudson**
518.965.1437
www.oldklaverackbrewery.com

Sloop Brewing Co. (Thursday–Sunday)
1065 County Route 19, **Elizaville**
518.751.9134; www.sloopbrewing.com

Peekskill Brewery (Open 7 days)
47 South Water Street, **Peekskill**
914.734.2337; www.peekskillbrewery.com

Suarez Family Brewery (Wednesday, Friday, Saturday)
2278 Route 9, **Livingston**
518.537.6464;
www.suarezfamilybrewery.com

Pine Island Brewing Company (Thursday–Sunday)
682 County Route 1, **Pine Island**
845.288.2646; www.pineislandbeer.com

Westtown Brew Works (Saturday–Sunday)
236 Schefflers Road, **Westtown**
845.304.4152;
www.westtownbrewworks.com

Plan Bee Farm Brewery
115 Underhill Rd, **Poughkeepsie**
845.242.9562
www.planbeefarmbrewery.com

Yard Owl Craft Brewery
19 Osprey Ln, **Gardiner**
845.255.3436
www.yardowlcraftbrewery.com

Rare Form Brewing Company (Tuesday–Sunday)
90 Congress Street, **Troy**
518.326.4303; www.rareformbrewing.com

Yonkers Brewing Company
92 Main Street, **Yonkers**
914.226.8327; www.yonkersbrewing.com

Rip Van Winkle Brewing Co.
4545 NY Route 32, **Catskill**
518.678.9275
www.angelasbistrobrewery.com



WINNERS



Brewery Ommegang
Cooperstown



The Roscoe NY Beer Co.
Roscoe

Small brewers say Anheuser-Busch is squeezing them out of the South African hops market

Against the backdrop of another brewery acquisition by AB InBev, small breweries express concern about hops.

DRAFT

[Zach Fowle](#), May 10, 2017

You may have noticed a few brewers on the morning of Wednesday, May 10 sharing something akin to this Facebook post from Portland, Oregon-based brewery **Great Notion**:

Great... Anheuser-Busch InBev just swooped in and bought all of the exciting new South African hops we thought we had coming to us this summer. [tweet](#)

Similar posts could be found on the Facebook pages for California's [Casa Agria Specialty Ales](#) and Rhode Island's [Proclamation Ale Co.](#)

What do these brewers have in common? All of them acquire their South African hop varieties through [ZA Hops](#), a Colorado-based distributor that works with South Africa-based SAB Hop Farms to provide the hops to American craft brewers. And on that Wednesday, ZA Hops owner Greg Crum informed them all that Anheuser Busch InBev—which gained control of SAB Hop Farms through its 2016 merger with fellow brewing conglomerate SABMiller—would no longer allow him to buy those hops.

ZA Hops is one of very few (read: *maybe* two or three) American distributors of South African hops, and is far and away the largest. Crum purchases his hops from SAB Hop Farms for distribution to brewers in the U.S. and has been doing so since 2012. All of the in-vogue varieties he provides to American brewers—Southern Passion, African Queen, Southern Star and Southern Aroma, as well as some experimental varieties—are grown by SAB farms. The partnership has until now been beneficial for both parties, Crum says, as the company regularly had excess that he was able to help sell off to American brewers. He even convinced SAB in 2014 to expand its hop production and investments in the export market.

But in March, Crum says, AB InBev's European directors passed down a directive to SAB Hop Farms that all of the South African hops it produced were to be allocated for InBev. The entire portion of the 2017 hop harvest slated for U.S. export—some 20 metric tons, according to Crum—would be slated for internal sale and distribution among the corporation's North American breweries, which are rolled into a portfolio called The High End. Despite Crum's attempts to convince SAB otherwise, that decree became final last Thursday—the day [the sale of Wicked Weed](#) was announced.

Crum says the move caught him by surprise, as he had been working to convince InBev and SAB Hop Farms that the numbers would work out better for them if they allowed him to continue distributing their excess hops.

"The director of SAB Hop Farms and I communicate basically weekly, and she threw out some numbers that Goose Island and whatnot could potentially play with, and it wasn't going to dip into what I already had verbal contracts for. We had 11.5 metric tons already 'sold,' if you will," Crum says. "I don't know what sort of volumes the High End brands can pump out and how that equates to hop usage. But the reality is they already tried to sell the hops internally, and they couldn't do it. There was not enough demand internally."

Crum says there are no other South African hop farms he could even purchase from; SAB owns all of the hop production infrastructure as well as the farms and breeders. Without them, he has

no ability to bring South African varieties to the U.S. And because the varieties produced by SAB are proprietary, no other farms can even grow them.

What that means for ZA Hops: “It’s done,” Crum says. “I still have some stock from 2016, but after that I’m out of business.”

Paul Gatzka, director of the Brewers Association—a trade group that represents small and independent brewers—said in an email that with large brewers now owning brands that compete against craft brewers, they may have a desire for certain ingredients that are more common in certain beer styles that extend beyond light lager and standard American lager. (It should be noted that Anheuser-Busch already owns Elk Mountain, a 1,700-acre hop farm in Idaho.) While the BA works to educate its members on developments in the supply chain and providing them tools to work toward securing their needs, Gatzka said, this particular disruption in the raw materials market could cause hardship for some ingredient vendors and brewers who were used to getting certain hops from certain suppliers.

Great Notion co-founder Paul Reiter says that while his brewery doesn’t have any beers that are built around the South African varieties he was hoping to get from ZA Hops this year, brewers had been working on several recipes that focused on them.

“We just wanted to stay ahead of the curve and have the cool, new, trendy experimental varieties,” Reiter says. “We’re just screwed on that now.”

The move by InBev also has some brewers worried that this is but the first stage in an overarching strategy to control access to the flow of beer’s ingredients.

“It makes you wonder a little bit what the next step is for Big Beer,” says Casa Agria brewer and co-founder Eric Drew. “They’re buying out craft breweries now; are they going to start looking at buying independent hop farms to limit what’s available to the independent brewer? That’s kind of what scares me most.”

Though calls to AB InBev weren’t initially returned, the company did eventually get back to us with this statement from Willy Buholzer, AB InBev’s Global Hops Procurement Director:

South Africa is not a traditional hop growing region. SAB’s R&D efforts made it possible to grow hops in South Africa but it is still less than 1% of the world hop acreage and production. This year, South Africa suffered from low yields. Previously, SAB has sold a small surplus of locally-grown hops to the market. Unfortunately this year we do not have enough to do so given the poor yield. More than 90 percent of our South African-grown hops will be used in local brands Castle Lager and Castle Lite, beers we’ve committed to brewing with locally-grown ingredients. In support of the local industry, we additionally sell hops to South African craft breweries. This means that less than five percent can be allocated to other Anheuser-Busch InBev breweries outside of South Africa. Knowing the high demand for South African hops locally and abroad, we are working to expand local hop acreage. Depending on the 2018 crop outcome, we may once again be able to sell more hops to breweries outside of South Africa.**Error! Hyperlink reference not valid.**

But even if InBev does decide to sell the overstock, Drew says he won’t buy from them.

“I think the selection they have wouldn’t affect me enough to even consider that,” Drew says. “There are plenty of great hops in the U.S., Germany, Australia and New Zealand, that I’m not going to tempt my ideals for those few varieties I’m excited about.”

And Crum, for his part, isn’t optimistic about future dealings between InBev and America’s small brewers. “Craft brewing is getting screwed big-time,” he says. “[AB InBev has] stepped up their game big-time in the last couple months, and it’s only going to get worse.”



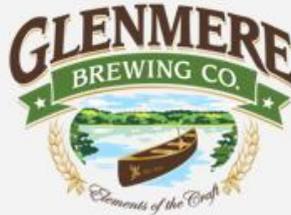
**AMERICAN
HOMEBREWERS
ASSOCIATION®**

<https://www.homebrewersassociation.org/membership/aha-member-deals/>
Sample deal:

AHA MEMBER DEALS

Glenmere Brewing Company

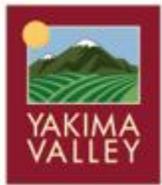
\$1 OFF PINTS & FLIGHTS



55 Maple Avenue
Florida, NY 10921

www.glenmerebrewingco.com

Present your AHA membership card before ordering to save money at this and other participating businesses.



COME EXPERIENCE IT FOR YOURSELF
VISITYAKIMA.COM

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

"We grow beer" campaign in Washington State