

Next club meeting

HVHB October 11 8:00 pm Juan Murphy's

Juan Murphy's

796 Main St Poughkeepsie, NY 12603

8:00 pm

(Second Wednesday of the month)

<http://www.juanmurphys.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

Upcoming EVENTS on page 3



Juan Murphy's Irish Pub

Minutes of September club meeting at Schatzi's

September 13, 2017 Hudson Valley Home Brewers meeting was held at Schatzi's outdoor garden in Poughkeepsie. Eric Wassmuth called the meeting to order just after 8:00 pm. 15 people attended.

Kevin Parker poured the evening's beers:

Beer 1 - Rich Rang brought his Cream Ale. Josh Youngman suggested that the bottling bucket was infected and may need to be replaced.

Beer 2 - Kevin Parker brought a Honey Brown ale.

Beer 3 - Jonathan Fry brought a Weizenbock brewed with 60% wheat and 10 Pils for color. It had an 8.2 ABV, somewhat lower than the 10% he expected.

Beer 4 - Josh Youngman brought a New England IPA that was cloudy. Josh said that the cloudiness was due to a wild strain of hops. He used Azazza, Citra and Mosaic hops. The Mosaic was added in a whirlpool post boil.

Beer 5 - Josh Youngman brought a Double IPA which used the same hops as the New England IPA -- Azazza, Citra and Mosaic -- but the double IPA was not cloudy. Josh used about four pounds of pre-cooked oats in the boil for body.

Beer 6 - Phil Van Itallie brought a Tomato Infused Saison. It was an all-grain using the brew in a bag technique during the August 12 birthday party at Barley, Hops and Grapes. He said that he was thinking of the cucumber beer at Mill House and decided on Saison as the base style. He added about two quarts of tomato juice to about four gallons after the second fermentation. The gravity stayed at 1.014 before and after the tomato juice was added.

Beer 7 - Josh Youngman brought a Lager.

Beer 8 - Josh Youngman brought a Baltic Porter. It was also made with about four pounds of rolled oats and Munich malt. It had cherry notes. (Josh made a number of beers for the BJCP tasting exam on Saturday).

Beer 9 - Eric Wassmuth brought a Russian Imperial Stout cinnamon, jalapeno peppers and chocolate. It was quite spicy. Eric said that it has been aged for more than a year and still has quite a spicy bite.

The club was represented by Josh Youngman, Danielle Chianese, Eric Wassmuth, Hilon Potter, Dann Gavaletz and Rich Rang at the **Hoptember** event sponsored by Dutchess Hops. The club judged the beers on the Friday night before the public event.

Treasurer Brian Jameson said that the club now has \$6961.08 after income of \$91 but no income this month from people using the club's Amazon link -- the club usually gets money each month from Amazon and has received about \$260 so far this year. Spending included \$300 for food at the Club Picnic and \$25 to register the club's 2018 Competition.

Josh Youngman said that he is researching the cost of sheet metal fabrication for the apple press.

Josh Youngman said that the BJCP beer tasting exam September 16 only has one Club member who has not taken the exam previously.

Eric Wassmuth said that apple picking will be held at Lawrence Farms again this year at the same price -- \$50/6 cubic feet -- and the date will be either the second or third weekend in November, depending on the weather. Eric is looking for at least one truck or trailer to carry the apples. Pressing will be the following weekend; Eric is in discussion with Rob Cohen about doing the pressing at Rob's farm in Poughquag. Rob already has a large club-owned tank at his farm and may be willing to let the club use a bladder press.

Danielle Chianese said that she will be happy to set up another Rail Ale Trail bicycle ride in Southern Dutchess County on Saturday October 14. Please contact her if you are interested. The ride will start at 11:00 am at DaddyO's in Hopewell Junction and end at Schatzi's.

Eric Wassmuth said that the club will have elections for officers at the December meeting. We need a volunteer willing to be president as Dann Gavaletz does not want to continue next year.

Several people said that they were planning to attend the Great American Beer Fest (GABF) in Denver, Colorado. Eric Wassmuth is planning to drive to the event. 800 brewers make the event an especially large party.

There will be a Hudson Valley Brew Festival (HVBF) in Beacon on September 16.

The location and date of the annual Club Anniversary Party in November is still being worked out by Monica Metty and Nicole Gavaletz.

Jonathan Fry won \$12 in the 50-50 drawing. The club took in \$12.

The meeting adjourned at about 9:45 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):

October 14, 2017	Rail Ale Trail -- starting at 11:00 am at DaddyO's
November 4, 2017	Learn to Brew Day at Barley, Hops and Grapes
November 2017	Apple Picking -- Come to October meeting for details
November 2017	Cider Pressing -- Come to October meeting for details
November 2017	Anniversary Party -- Come to October meeting for details

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

<u>Date</u>	<u>Style</u>	<u>Location</u>
Oct 11	24C Biere de Garde	Juan Murphy
Nov TBD	26D BDSA Anniversary Party-TBD	
Dec 13	17C Wee Heavy	Brown Derby

September 2017 Beer of the Month

24C. *Bière de Garde*

Overall Impression: A fairly strong, malt-accentuated, lagered artisanal beer with a range of malt flavors appropriate for the color. All are malty yet dry, with clean flavors and a smooth character.

Aroma: Prominent malty sweetness, often with a complex, light to moderate intensity toasty-bready-rich malt character. Low to moderate esters. Little to no hop aroma (may be a bit spicy, peppery, or herbal). Paler versions will still be malty but will lack richer, deeper aromatics and may have a bit more hops. Generally quite clean, although stronger versions may have a light, spicy alcohol note as it warms.

Appearance: Three main variations exist (blond, amber and brown), so color can range from golden-blond to reddish-bronze to chestnut brown. Clarity is brilliant to fair, although haze is not unexpected in this type of often unfiltered beer. Well-formed head, generally white to off-white (varies by beer color), average persistence.

Flavor: Medium to high malt flavor often with a toasty-rich, biscuity, toffee-like or light caramel-sweet character. Malt flavors and complexity tend to increase with beer color. Low to moderate esters and alcohol flavors. Medium-low hop bitterness provides some support, but the balance is always tilted toward the malt. Darker versions will have more of an initial malty-sweet impression than paler versions, but all should be malty in the palate and finish. The malt flavor lasts into the finish, which is medium-dry to dry, never cloying. Low to no hop flavor (spicy, peppery, or herbal), although paler versions can have slightly higher levels of herbal or spicy hop flavor (which can also come from the yeast). Smooth, well-lagered character, even if made with ale yeast. Aftertaste of malt (character appropriate for the color) with some dryness and light alcohol.

Mouthfeel: Medium to medium-light (lean) body, often with a smooth, creamy-silky character. Moderate to high carbonation. Moderate alcohol warming, but should be very smooth and never hot.

Comments: Three main variations are included in the style: the **brown** (*brune*), the **blond** (*blonde*), and the **amber** (*ambrée*). The darker versions will have more malt character, while the paler versions can

have more hops (but still are malt-focused beers). A related style is Bière de Mars, which is brewed in March (Mars) for present use and will not age as well. Attenuation rates are in the 80-85% range. Some fuller-bodied examples exist, but these are somewhat rare. Age and oxidation in imports often increases fruitiness, caramel flavors, and adds corked and musty notes; these are all signs of mishandling, not characteristic elements of the style.

History: Name literally means “beer which has been kept or lagered.” A traditional artisanal ale from Northern France brewed in early spring and kept in cold cellars for consumption in warmer weather. It is now brewed year-round.

Characteristic Ingredients: The “cellar” character commonly described in literature is more of a feature of mishandled commercial exports than fresh, authentic products. The somewhat moldy character comes from the corks and/or oxidation in commercial versions, and is incorrectly identified as “musty” or “cellar-like.” Base malts vary by beer color, but usually include pale, Vienna and Munich types. Darker versions will have richer malt complexity and sweetness from crystal-type malts. Sugar may be used to add flavor and aid in the dry finish. Lager or ale yeast fermented at cool ale temperatures, followed by long cold conditioning. Floral, herbal or spicy continental hops.

Style Comparison: Related to the Belgian Saison style, the main difference is that the Bière de Garde is rounder, richer, malt-focused, and lacks the spicy, bitter character of a Saison.

Entry Instructions: Entrant **must** specify *blond*, *amber*, or *brown* bière de garde. If no color is specified, the judge should attempt to judge based on initial observation, expecting a malt flavor and balance that matches the color.

Vital Statistics:

OG: 1.060 – 1.080
IBUs: 18 – 28
SRM: 6 – 19
FG: 1.008 – 1.016
ABV: 6.0 – 8.5%

Commercial Examples: Ch’Ti (brown and blond), Jenlain (amber and blond), La Choulette (all 3 versions), St. Amand (brown), Saint Sylvestre 3 Monts (blond), Russian River Perdicion

Tags: high-strength, pale-color, amber-color, any-fermentation, lagered, western-europe, traditional-style, amber-ale-family, malty



Learn the complicated operations behind running a brewery with the University of Vermont’s new Business of Craft Beer course, **Brewery Finance, Accounting, and Regulatory Compliance.**

Taught by industry leaders with years of experience in craft beer, UVM’s eight - week, fully online course will allow you to:

- Learn the necessary tools to create business plans and pro forma financial statements
- Understand cost accounting concepts as they apply throughout the production process as well as brewery accounting statements and reporting
- Get an overview of federal, state, and local regulation of alcohol in the United States
- Explore intellectual property strategies while learning the nuances of federal and state intellectual

Classes begin online October 18. Questions? Our advisors are here to help! Call us at 802-656-2085. http://learn.uvm.edu/program/craft-beer-finance-and-accounting/?utm_source=beer+and+brewing&utm_medium=email&utm_campaign=fall+2017

DRAFT

Is Weed a threat to Craft Beer

<http://draftmag.com/legal-recreational-marijuana-breweries/>

Article by Kate Bernot
September 13, 2017

Does legalizing recreational marijuana cut into beer sales? That's the million-dollar question. More likely, it's a billion-dollar question, since recreational marijuana was estimated to be a 6 or 7 billion-dollar industry in 2016.

Debate over the answer began heating up in November of last year, when a report from Cowen and Company, [first published by Brewbound](#), found that legalized recreational weed was associated with decreased beer sales in the three historically strong beer markets of Colorado, Washington and Oregon.

Bottom line is that it is too soon to tell.

CRAFT Beer & Brewing Magazine

https://beerandbrewing.com/taste-the-freshness/?utm_medium=email&utm_campaign=editorial&utm_source=autopilot&utm_content=taste-the-freshness&utm_term=091917-edit

Hop Around: Taste the Freshness

Brew with wet hops + "rules of hops"

Stan Hieronymus October 28, 2015

Trevor Holmes, head brewer at Wadworth Brewery in the south of England, surely was not the first to add freshly picked hops to a batch of beer—that likely happened hundreds, maybe even thousands, of years before Holmes made the first batch of Malt 'n' Hops in 1992. However, his beer begat the first Sierra Nevada Harvest Ale in 1996, which in turn begat hundreds of beers variously described as wet hopped or fresh hopped.

The two aren't necessarily the same. Brewers sometimes describe hops right out of a drying kiln as fresh, so "fresh-hops" beers may be brewed with either dried hops or unkilned hops. Wet hops are never kilned. The difference matters in the brewing kettle just as much as in the glass.

The first time Holmes brewed Malt 'n' Hops, he expected the 100-barrel batch to last a month. It sold out in a week. The late Michael Jackson described it as having "a surge of cleansing, refreshing, resinous, almost orange-zest flavors; and, finally, an astonishingly late, long finish of fresh, appetite-arousing bitterness." Sierra Nevada Brewmaster Steve Dresler learned about the beer secondhand, from Gerard Lemmens, a native of England who worked for an American hops broker at the time. Dresler was otherwise left to his own devices, but these days the path is better marked. There are three keys to brewing successfully with wet hops and four "rules of hops" that you should understand.

Wet hops truly are wet

Water accounts for about 80 percent of the weight of unkilned hops cones and 10 percent of dried hops. That's why most brewers add five to eight times, measured by weight, more wet hops than they would dry. The wet hops will take up more room in the kettle, not five times more, but enough to consider reducing the batch size. They'll also add water that needs to be

considered when calculating final gravities. To brew HopTime Harvest Ale, Vinnie Cilurzo at Russian River Brewing makes three hops additions: at the beginning of a 90-minute boil, with 30 minutes to go, and at the end. He knows he's on track to hit his target gravity when the reading with 30 minutes to go matches his final target because the last two hops additions will contain as much moisture as will evaporate in 30 minutes.

Fresh matters

Because cones contain such a high percentage of water, they literally begin to rot shortly after they are picked, which is why farmers transport them directly from the field to drying kilns. They generally must be dried or added to a batch of beer within 24 to 48 hours after they are picked. Brewers in the Northwest, located close to the farms where most of America's hops are grown, often dispatch their own trucks to collect freshly harvested hops. Back at the brewery, another crew will start the mash based upon when they expect the hops to arrive. Brewers elsewhere may have hops shipped overnight. YCH HOPS expects to sell about 20 tons of "Green Hops" during the 2015 harvest, shipping them across the United States, including to Alaska and Hawaii.

The resurgence in hops growing outside the Northwest has made it easier for commercial brewers and homebrewers to find locally grown fresh hops. And of course, some commercial brewers and homebrewers simply grow their own.

It is possible to use too much

There's a point of saturation at which "grassy" is no longer a positive attribute, and the experience becomes more like chewing on green leaves. "I really want the aroma. The freshness is what it's about," Sierra Nevada's Dresler says. "If you try to drive up the bitterness [by adding more wet hops], you'll start to get those grassy notes, chlorophyllly." That's one reason to consider using dried hops, including in pellet form, for the bittering addition. It not only reduces the hops load in the kettle, but it also provides a known source of alpha acids. Another reason to use dry hops for bittering is that home growers can only guess how much bitterness the hops from their backyards may add.

Find more about brewing with fresh hops, brewers who are using foraged ingredients, and pumpkin beers in Issue 8 (August/September 2015) of Craft Beer & Brewing Magazine®. Order your back issue today. http://shop.beerandbrewing.com/collections/craft-beer-brewing-magazine/products/august-september-2015-issue-print?utm_source=cbb-website&utm_medium=in-article&utm_content=in-article-story&utm_campaign=print-issue

Hop rule 1. Hops Chemistry before the Kettle

The aromas and flavors from wet hops that brewers covet are products of essential oils that increase dramatically throughout the weeks before harvest and will continue to change even after hops are dried and stored in bales. During the 2013 harvest, Sierra Nevada measured the essential oil content of early harvested Cascade hops at 0.3–0.7 percent, while hops picked three to four days later contained 0.7–1 percent and smelled more floral. Cascade picked at mid-harvest had 1–1.5 percent oils, and mid- to late-harvest hops 1.5–2 percent. Those were more floral, with citrus and emerging pine notes. Cascades picked two and a half weeks after the first hops had up to 3 percent oil. At their best, they had pleasant herbal and woody aromas but sometimes less pleasant onion and garlic character.

Research at Oregon State University has shown that not only does the amount of oil change, but so does the composition. Unfortunately, there are no studies comparing the differences between wet hops and those that have been kilned. "This is not a scientific exploration of brewing," says Ninkasi Brewing Cofounder Jamie Floyd, who brews multiple wet-hops beers each harvest. "Where's the economic benefit of analyzing a beer made once a year?"

Hop rule 2. Hops Chemistry in the Kettle

Boiling triggers many of hops' positive attributes, but it also removes oil. Brewers concerned with adding a known amount of bitterness to beer may choose to use dried hops with measured alpha acids during the boil. Those concerned with preserving oils—and that is much of the point of wet-hopped beers—should remember that a study in Japan found that boiling only 10 minutes drives off half of valuable compounds such as linalool and gernaniol. That's why many brewers choose to add wet hops only at flameout or in a hops stand (whirlpool hopping).

Hop rule 3. Hops Chemistry during Fermentation and Dry Hopping

Hops scientists agree that more research is needed on the biotransformations of hops compounds that occur in the presence of yeast, but recent studies prove that new ones are certainly created. That's another reason to expect the aromas in wet-hopped beers to differ from those made with kilned hops and also why brewers should not expect a wet-hopped beer to smell just like hops picked directly off the bine. "When I taste it the first 12 or 24 hours [into fermentation], all I get is chlorophyll," says Jeremy Marshall at Lagunitas Brewing. "The first time we made [a wet-hopped beer], it tasted like a cigar. I almost dropped a batch because of the cigar taste. Then it starts to open up; the oils go through."

Hop rule 4. Hops Chemistry in the Package

John Harris at Ecliptic Brewing in Portland, Oregon, does not favor bottling fresh-hopped beers. "I think they fall apart too fast to put them in the bottle. In a month they are a different beer," he says. However, there is no reason that the aromas from wet-hopped beers would be any more ephemeral than any other hops aromas. Tom Nielsen, manager of Raw Material Development and Quality at Sierra Nevada, points out that poor oxygen control in the bottling process will injure any hoppy beer and that crown liners may scalp aroma. However, he wrote in an email, "Our harvest ales hold up exceedingly well in the bottle—probably some of the best storing beer we make."

Another contest

You could win a trip to the Wisconsin Beer Lovers Festival or hundreds of stainless steel beer growlers.

Enter daily through October 31, 2017 at <https://cheeseheadswisconsin.com/>

Oktoberfest in the Hudson Valley 2017

Excerpted article from Hudson Valley Magazine originally by Zarah Kavarana 09/14/2017

<http://www.hvmag.com/Oktoberfest-is-Happening-Now-in-the-Hudson-Valley/>

Traubenfest, Tappan

October 1

A Tappan tradition for nearly 130 years, this authentic German fest is famous for its food, live oompah bands, dancing, and imported Bavarian beer for purchase. Best of all, it's a family-friendly event and kids under 14 enter for free.

Oktoberfest at The New York Renaissance Faire, Tuxedo Park

Sept 1 - Oct 1

Count on the New York Renaissance Faire to brew up a good time. Come clad in your finest era-appropriate attire and relish in traditional European harvest games and dances. And with plenty of craft beer available throughout the Shire, you'll be belting "huzzah" in no time.

Oktoberfest 5K/Oktoberfest Block Party, Albany

September 30

Take over the streets of Albany for a block party like no other. The 9th annual event is hosted by Wolff's Biergarten, featuring special German brews, wine, and Albany's most adorable event of the year, the Dachshund Race. If you're looking for a little pre-game action, the Oktoberfest 5K offers a great way to get in on some free beer.

The Tallman Grill, Sparkill

Weekends September 29 - October 29

If food is your thing, make no mistake that The Tallman Grill has you covered for some the best in authentic German dining. Every weekend through October, you can find everything from soft pretzels to spaetzel, and practically every kind of wurst in between. Fuel your dancing feet with one of 14 hearty German beers on tap, and grove to live music every Saturday night.

Cold Spring Oktoberfest, Cold Spring

September 23 - 24

This two-day riverside revelry offers much more than just beer and beautiful views of the Hudson. Fill your belly with a feast of bratwurst and sauerkraut, then lay down a blanket on majestic Mayor's Park grounds for music.

Oktoberfest at the CIA, Hyde Park

October 18

If you've ever been to a classic beer fest, you've probably learned that things can get real messy, real quick. So if you'd rather not leave the venue soaked in suds, consider a trip to the Culinary Institute of America for the same tastes of Oktoberfest, but on a level of superiority that only their chefs can achieve. American Bounty's one-night, prix fixe affair features five incredible courses, each paired with a craft brew from the on-site Brewery at the CIA.

Oktoberfest at New Paltz Brewing Company, Wawarsing

October 7 - 8

Oktoberfest at the Pfälzerbräu Taproom is more than just a festival surrounding great beer and German traditions. The brewery's weekend festivities also commemorate it's one-year opening anniversary. So no matter which you come to celebrate, don't leave without a taste of the tangy "No Doubt Sauerkraut" sour beer, or a juicy, fire-grilled knackwurst.

Bear Mountain Oktoberfest at Anthony Wayne, Bear Mountain **Weekends Sept 23 - Oct 29**

One of the Hudson Valley's most anticipated Oktoberfest events, the Bear Mountain Inn will celebrate in German spirit through the end of October. Each night of the festivities will feature a different band, with all shows taking place on the grounds of the nearby Anthony Wayne Recreation Area.

Catch four weekends of Oktoberfest fun, with free family-friendly events like the Das Laufwerk Eurocar Rally (October 7-8) and the adorable Dachshund Derby (October 1 and 15). For those 21 and over, Hunter Mountain's extra spirited wine and cider events are more affordable than you think.

Oktoberfest at Tymor Park, Lagrangeville **September 24**

This community-focused celebration captures the spirit of Germany in an all-day family-friendly event, featuring food from local purveyors and music from Orange County's own Alpine Squeeze Band. And though the \$5 entry will cover all entertainment and non-alcoholic drinks, beer and hard cider will be available for purchase.



SMALL-CLASS • HANDS-ON • FULL DAY



BOOT CAMP

NOVEMBER 3 & 4, 2017 • INDIANAPOLIS, INDIANA



Join *Brew Your Own* for 17 in-depth, full-day, small-class, brewing learning experiences over 2 days.

- Learn hands-on from brewing experts including: John Palmer, Ashton Lewis, Steve Parkes, Dr. Chris White, Gordon Strong, Brad Smith, Michael Tonsmeire, Josh Weikert, Aaron Hyde, John Blichmann, and more!
- Each Boot Camp is limited to just 35 people so don't wait to sign up.

<https://byo.com/byo-boot-camps>

Two possible dates **November 3 & 4, 2017: Indianapolis, IN**

February 2 & 3, 2018: San Diego, CA

Buckets, Glass Carboys, and PET Plastic Carboys

Subscribe at <https://beerandbrewing.com/subscription?>

<https://beerandbrewing.com/pick-your-fermentor-part-i-plastic-buckets-glass-carboys-and-pet-plastic>

For the longest time, picking a fermentor was about plastic vs. glass. Beginners often start with kits that come with plastic buckets. Experienced homebrewers tend to use glass, citing concerns about sanitizing scratched plastic.

Nowadays, there are many more options. At the more expensive end of the price range, you have corny kegs as well as stainless-steel and plastic conical fermentors, but entry-level brewers have more choices, too. Two of the big three are probably the most familiar: HDPE plastic buckets and glass carboys. But it's also easy to find PET plastic carboys, which are comparable in price to glass, but less fragile. All three come in convenient sizes and will work fine as primary or secondary fermentation vessels, as long as you understand their tradeoffs.

HDPE Plastic Buckets

Generations of homebrewers have gotten their start with HDPE (high-density polyethylene) plastic buckets. They're cheap and ubiquitous, sturdy, and easy to move around. The large opening makes it simple to fill and empty or to add things to the secondary, such as wood or fruit. Because they're mostly opaque, you can't actually see much detail during fermentation, but you also don't need to worry about your beer getting lightstruck.

Unfortunately, the plastic has some drawbacks. HDPE plastic is **gas permeable**, which increases the risk of oxidation during a long secondary aging. More importantly, the plastic is fairly **soft and easy to scratch**. These scratches can be just about impossible to sanitize. They can be narrow enough to harbor bacteria, but surface tension can keep sanitizers from being able to get in and thoroughly clean the plastic. Over time, you may also notice the plastic discoloring. Fortunately, these plastic buckets are inexpensive enough that they can be replaced whenever there's a concern.

You can extend the lifetime of your plastic buckets by never using a brush or scrubbing pad to clean the inside. Don't use fermentation buckets to stash equipment, and don't use them to store sanitizers or harsh chemicals for extended periods of time. It's also important to clean and sanitize the lid, including the rubber seal.

Finally, remember to use food-grade plastic buckets. The orange bucket from the hardware store is cheaper, but there are no guidelines for the food safety of the colorant mixed in with the plastic.

Glass Carboys

Glass carboys are so popular because they directly address the big weakness of HDPE plastic. Glass is hard and scratch-resistant, so cleaning and sanitation are rarely an issue. Glass is also impermeable to gas. So, as long as you're careful not to splash the beer around, you're unlikely to have oxidation problems.

You will have to **cover the carboy or keep it in a dark place** to avoid picking up skunky, lightstruck aromas and flavors, but that's not so hard. The bigger problem is that glass is heavy and fragile. While a five-gallon bucket weighs a couple of pounds, the same size glass carboy is closer to 12. The extra weight makes it harder to move safely, and **breakage** is a major

concern. Aside from drops and cracks from setting it down on a concrete floor, you also need to be careful using carboy handles because they can stress the neck and provide another breaking point.

With care, you may never have a problem. In thirty years of brewing, I've shattered only two, and both times I was lucky that no one was injured by the sharp chunks of glass that spread throughout the room.

PET Carboys

PET (polyethylene terephthalate) carboys offer a good balance between plastic buckets and glass carboys. They're very light, but they're also sturdy. I've never broken one, but even if I did, it wouldn't present the same danger as scattered glass shards. Generally, you can treat a PET carboy much as you would a glass one. The PET is similarly impermeable to oxygen, it won't discolor as the buckets do, and you'll need to keep it out of the light during fermentation.

The main weakness is that, even though PET is a harder plastic than HDPE, it is still **vulnerable to scratching**, so it should never be cleaned with a brush. Additionally, some PET carboys will flex, so picking them up by the neck can draw air into the fermentor.

Make Your Pick

Any of these choices will work great, as long as you address their weaknesses. That means avoiding brushes and other hard tools when using buckets or PET carboys to minimize scratching. If you decide to go with glass instead, you should be aware of the slippery surfaces in your brew area and also use a carrier when moving your carboy.

You can also mix it up: I still use a ported plastic bucket for bottling, and I've been migrating my fermentors from glass to PET bottles to take advantage of the lighter weight.



Steel or aluminum?

BeerSmith Home Brewing News

Brad Smith

BeerSmith.com



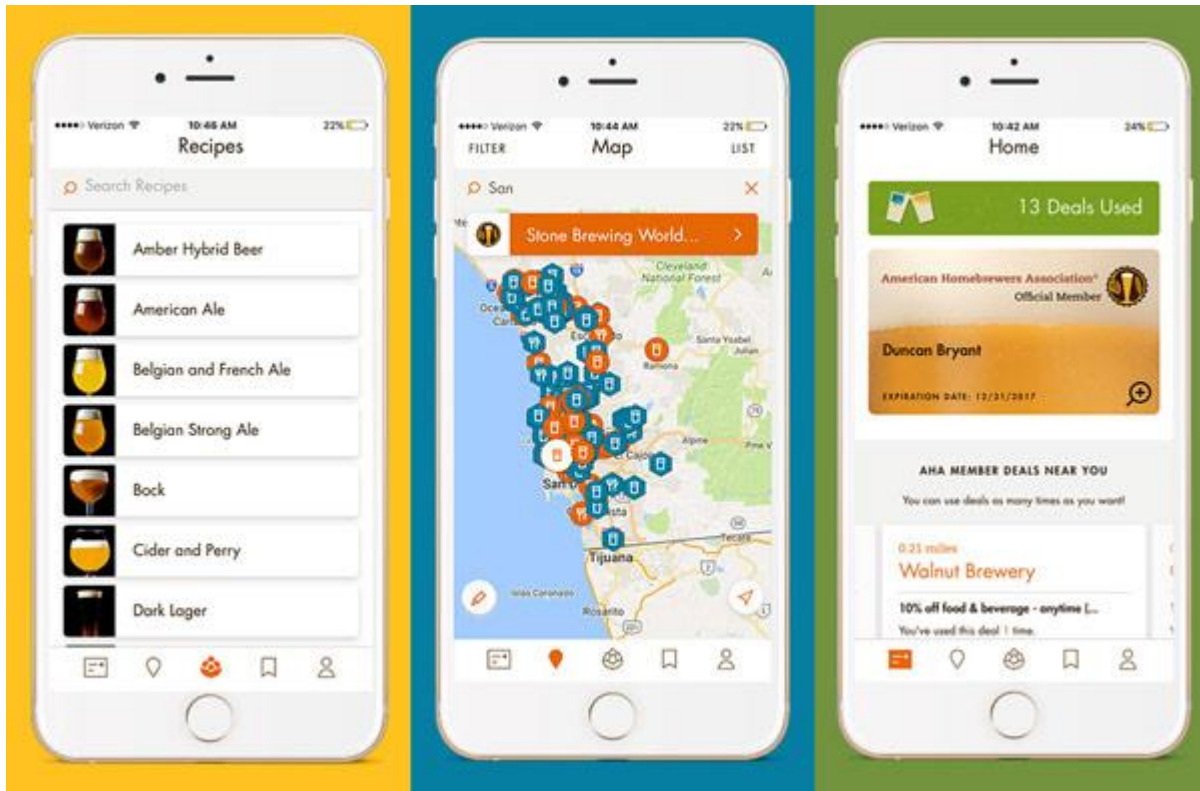
If you select a well made heavy-duty pot, large enough for a full boils that is heavy and conducts heat well, you can't go wrong with either stainless or aluminum. I look for a heavy pot with thick walls as it will conduct heat better and also hold up well to the occasional nicks and dings. An ideal pot has a diameter approximately equal to its height. A well made aluminum or stainless steel pot will likely last a lifetime.

If you are a brewer on a budget, you can't ignore the large price advantage of aluminum - often it costs half as much for a comparable pot. Stainless steel has a "cool factor", but it also has a price associated with being cool. Now I personally use stainless steel, but I've also been brewing for 25 years and started out using a cheap kitchen pot.



AMERICAN
HOMEBREWERS
ASSOCIATION®

WHAT'S BREWING @ THE AHA



Introducing Brew Guru 2.0

The American Homebrewers Association is excited to release the new and improved Brew Guru, available in the Apple and Android app stores.

<https://www.homebrewersassociation.org/news/introducing-brew-guru-2-0>

New & Improved Features

- 650+ Homebrew Recipes: Access hundreds of known good beer, mead, and cider recipes
- Access Your Digital Membership Card: Leave your member card at home!
- Enjoy 1,700+ Deals & Discounts: AHA members can find deals and discounts
- Nominate a Brew Guru Deal: Want your favorite watering hole or homebrew shop to offer a deal through Brew Guru?
- Help Grow the Map: Is the map missing your favorite neighborhood brewery?
- Try before you buy -- Get a Free Trial Membership: HomebrewersAssociation.org

