

Next club meeting

HVHB September 13 8:00 pm ~~The Mill~~ Schatzi's

Schatzi's (NOT The Mill)

202 Main St 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



Schatz's Pub

Upcoming EVENTS on page 3

Minutes of August club meeting at Schatzi's

August 9, 2017 Hudson Valley Home Brewers meeting was held at Schatzi's outdoor garden in Poughkeepsie. President Dann Gavaletz called the meeting to order just before 8:00 pm. 18 people attended.

Kevin Drozenski poured the evening's beers:

Beer 1- Josh Youngman brought his Vienna Lager.

Beer 2- Kevin Drozenski brought Dark Saison made with "leftovers" from previous brews plus a little Vienna Malt and som dry yeast. He added one pound of sugar.

Beer 3 - Hilon Potter brought his Raspberry Berliner Weisse. He added 3.5 pounds of raspberries and soured his beer to a PH of 3.5 lagering it at 33 C after adding 10 capsules of probiotic intended for oral consumption. The beer was about 6-7% ABV.

Beer 4 - Jonathan Fry brought a Lemon Zest Saison to which he added dried lavender. It had an ABV of 5.5-6%. Jon used a food grade microplane to take the skin off a lemon.

Beer 5 - Eric Wassmuth brought a Pale Ale fermented using a starter for Russian Imperial Stout. Eric expressed disappointment that there was less bittering than he wanted. The beer had an ABV of 12%. He use Warriar, Centennial and Amarillo hops.

Beer 6 - Hilon Potter had a Scotch Ale that he added oak cubes soaked in 8 ounces of Jim Beam for a month and some vanilla. It had an ABV of 7-8%.

Beer 7 - Rich Rang brought a Black IPA with a 5.3% ABV and 67 IBM. The OG Was 1.059 and FG was 1.018. It was an 8 gallon batch using five malts including a midnight malt for color.

Beer 8 - Jonathan Fry brought an IPA which used Citra and Axacca hops in both normal hopping and dry hopping. The ABV was 5.5%.

Beer 9 - Josh Youngman brought a Stout with Oatmeal. It featured a pale chocolate malt. Josh added vanilla beans at the end of fermentation.

Beer 10 - Josh Youngman brought an Imperial Stout.

Beer 11 - Josh Youngman brought a Belgium Strong made without vanilla.

Tom Folster reminded attendees of the Second Birthday party at Barley Hops and Grapes on August 12. He said that the store's PicoBrew would be available to demonstrate if a club member was interested. Learn to brew day is set for Saturday, November 4 at the store. Tom introduced Emily as the new person at the store.

No one reported attending a Mead day this year at Barley Hops and Grapes.

Treasurer Brian Jameson said that the club now has \$7195.23 after income of 51.58 from people using the club's Amazon link. Spending for the Club Picnic has not been included yet.

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

Phil Van Itallie won \$25 in the 50-50 drawing. The club took \$25.

Josh Youngman won a StarSan and PBW.

The meeting adjourned at about 9:35 pm. The September meeting will be at the Mill in Red Oaks Mill.

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, 2017 Hoptember at Dutchess Hops
September 16, 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>
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

September 2017 Beer of the Month**9C. Baltic Porter**

Overall Impression: A Baltic Porter often has the malt flavors reminiscent of an English porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered malt and dark fruit flavors.

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance: Dark reddish-copper to opaque dark brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque.

Flavor: As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Hop flavor from slightly spicy hops ranges from none to medium-low.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth. Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level.

Comments: May also be described today as an Imperial Porter, although heavily roasted or hopped versions are not appropriate for this style. Most versions are in the 7–8.5% ABV range. Danish breweries often refer to them as Stouts, which indicates their historic lineage from the days when Porter was used as a generic name for Porter and Stout.

History: Traditional beer from countries bordering the Baltic Sea, developed indigenously after higher-gravity export brown or imperial stouts from England were established. Historically top-fermented, many breweries adapted the recipes for bottom-fermenting yeast along with the rest of their production.

Characteristic Ingredients: Generally lager yeast (cold fermented if using ale yeast, as is required when brewed in Russia). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops (Saazer-type, typically). May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Style Comparison: Much less roasted and smoother than an Imperial Stout, typically with less alcohol. Lacks the roasty qualities of stouts in general, more taking on the roasted-but-not-burnt characteristics of a schwarzbier. Quite fruity compared to other porters. Higher alcohol than other porters.

Vital Statistics:
 OG: 1.060 – 1.090
 IBUs: 20 – 40 FG: 1.016 – 1.024
 SRM: 17 – 30 ABV: 6.5 – 9.5%

Commercial Examples: Aldaris Porteris, Baltika #6 Porter, Devils Backbone Danzig, Okocim Porter, Sinebrychoff Porter, Zywiec Porter

Tags: high-strength, dark-color, any-fermentation, lagered, eastern-europe, traditional-style, porter-family, malty

BeerSmith Home Brewing News

BeerSmith.com/Blog by Brad Smith

BeerSmith Summer Newsletter

The next update for BeerSmith will include options for mead, wine and cider making as well as a number of beer brewing improvements. Beta testing is about to start.

BYO Boot Camp - Indianapolis 3-4 November

Join Brad Smith for two full day-long seminars on Beer Recipe Formulation at the BYO boot camp from 3-4 November. He will be offering the session both days, and BYO is offering a \$125 discount on a two day registration if you sign up before 15 September. Each seminar is limited to 35 students, and we'll be sampling beers, ingredients, and covering a wide variety of beer recipe techniques. <https://byo.com/boot-camp-overview>

Colorado Brewer's Retreat - Devil's Thumb Ranch 1-4 Oct

Join Brad Smith along with six pro brewers at the Colorado Brewer's retreat. They will be brewing beer in an amazing setting at the Devil's Thumb Ranch in the Colorado Rockies. Craft Beer and Brewing Magazine is offering \$100 off if you use the offer code **BeersmithRetreat** when you register.

<https://shop.beerandbrewing.com/products/craft-beer-brewing-brewers-retreat>

DRAFT

Five Breweries that Shut Down

<http://draftmag.com/this-is-why-my-brewery-shut-down>

August 16, 2017

Alejandro Brown, founder of Big Al Brewing in Seattle, Washington (opened August 2008; closed January 2017) ---Sales were flat; competition from new breweries was intense.

Jesse Evans, co-founder and CEO of Ale Syndicate in Chicago, Illinois (founded in 2012 as a gypsy brewery, opened as an onsite facility in 2014; closed December 2016*) --Overhead was too high.

Ken Lewis, owner of New Riff Distilling and its brewery offshoot, Ei8ht Ball Brewing in Bellevue, Kentucky (opened November 2013; closed March 2017) -- Had to be bigger or much smaller. Distilling paid the bills.

Steve Jones, owner of Pateros Creek Brewing Co. in Fort Collins, Colorado (opened 2011; closed April 2017)
-- Rent kept rising.

Richard Erickson, managing partner of River Mile 38 Brewing Co. in Cathlamet, Washington (opened 2014; put up for sale March 2017) -- 12 friends aged 60 and up were not young enough to keep up.

CRAFT Beer & Brewing Magazine

Beercation: Queens, New York

Brooklyn may be the best known, but not many places can rival Queens. This interwoven global community, the original "melting pot," has also formed a diverse beer culture in recent years.

https://beerandbrewing.com/subscription?utm_medium=email&utm_campaign=editorial&utm_source=autopilot&utm_content=subscribe&utm_term=new-issue-promo-spiced-beers

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No purchase necessary. Available to US Residents only, except where prohibited, 21 and older only. Sponsor reserves the right to substitute prize(or prize component) for an item of equal or greater value at the Sponsor's sole discretion. The contest ends August 31, 2017. See sweepstakes details and official rules at www.DRAFTMag.com/Belgium.

Complete the form to enter. Must be able to travel to Belgium Oct. 21 to 28, 2017.
Deadline for entry: August 30, 2017. Subject to official rules.
<http://draftmag.com/belgium/>

**Beer Style:** Oatmeal Stout

https://www.craftbeer.com/recipes/pumpkin-and-stout-soft-pretzels?utm_source=informz&utm_medium=email&utm_campaign=CB%2Ecom

Pumpkin and Stout Soft Pretzels by Sandy Smith [GrowlersandLace.com]

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

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 $\frac{1}{4}$ 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 Best Bars For Taking Part In Poland's Burgeoning Craft Beer Scene

By [Bridget de Maine](#) 17 August 2017

https://awol.junkee.com/warsaw-poland-craft-beer-bars/50340?utm_medium=email&utm_campaign=Weekend%20reads%20The%20Best%20Bars%20For%20Taking%20Part%20In%20Polands%20Burgeoning%20Craft%20Beer%20Scene&utm_content=Weekend%20reads%20The%20Best%20Bars%20For%20Taking%20Part%20In%20Polands%20Burgeoning%20Craft%20Beer%20Scene%20CID_5b91c3ee5db8b5fac5065cbcfbdb1d6&utm_source=Email%20marketing%20software&utm_term=The%20Best%20Bars%20For%20Taking%20Part%20In%20Polands%20Burgeoning%20Craft%20Beer%20Scene

Considering they each consume a staggering 100L of beer annually, it's fair to say the Polish people know a thing or two about beer. And while vodka is still considered the national beverage, a boom in local microbreweries is giving the beloved spirit a serious run for its money.

From the moody, signature Baltic porter to the light and fruity India Pale Ale (IPA), [Poland](#) is brewing it all — and there's nowhere better than capital Warsaw to sample their wares.

Artezan Pub

Where: Stanisława Moniuszki 1A, 00-001, Warsaw

As the first independent craft brewery in Poland, you'll be hard-pressed to find a place doing more for the beer economy than [Artezan](#). The brewery itself is in Blonie, a town just outside of Warsaw, but, in September last year, a city outpost was opened, much to the delight of locals.

With a stellar range of IPA, *witbeir* (wheat beer) and barrel-aged brett pale ale, the label is also known for its more intriguing options, like rye ale with orange zest and bergamot.

Małe Piwo

Where: Oleandrów 4, 00-629, Warsaw

The phrase "small but mighty" was surely coined in [Małe Piwo's](#) ("small beer") honour. Although it's notoriously difficult to secure a space in this very cosy venue, what it lacks in square footage and plush interiors it makes up for in extensive menu offerings: you'll find upwards of 100 different brews, mostly bottled, many of them little-known but most of them regionally representative.

Cuda Na Kiju

Where: Nowy Świat 6/12, 00-400, Warsaw

There aren't many places you can grab a brew in former communist party headquarters, but [Cuda Na Kiju](#) is one of them. With 16 draught taps and even more bottled inclusions, staff at this venue know their stuff and as the menu changes often, so it's worth letting them guide your selection.

The multi-level set-up and city fringe charm means it's a little lacking in Polish authenticity but, for a mid-afternoon thirst-quencher, don't snub the opportunity.

Same Krafty

Where: Nowomiejska 10, 00-271, Warsaw

With wine bar interiors and a serious beer menu, this little spot is smack-dab in the city's Old Town has unbeatable ambience. The real drawcard is, of course, the fact that [Same Krafty](#) has 10 draught taps pouring local craft options – from Faktoria to Kopyra and Widawa – whatever happens to be the most-talked-about at the time. There's also a fridge full of established international favourites and snacks like local favourite *oscypek* (smoked, salted sheep's milk cheese).

Kufle I Kapsule

Where: Nowogrodzka 25, 00-511, Warsaw

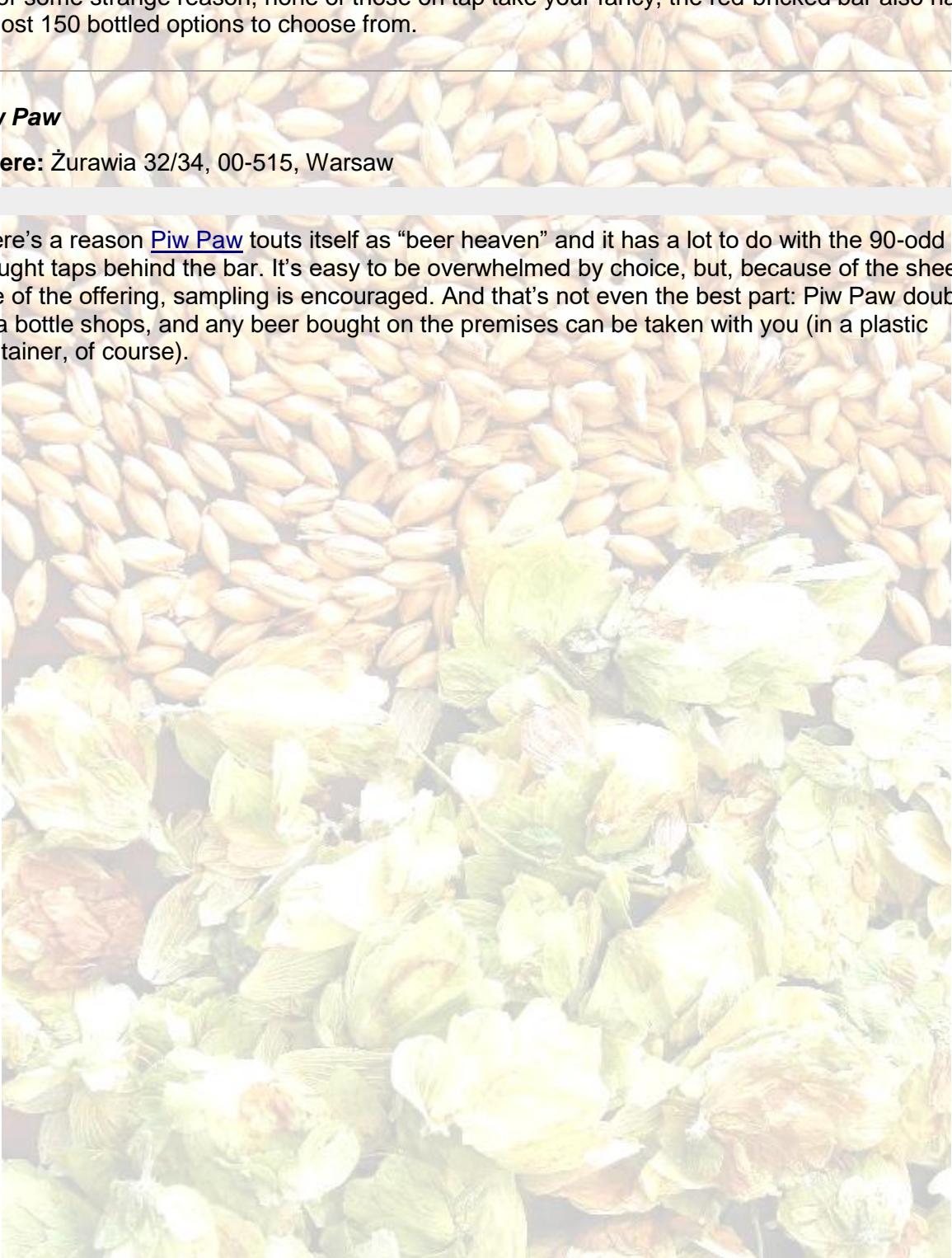
There are no frills at this low-key industrially decorated bar, just good beer. Among the 16 rotating taps at [Kufle i Kapsule](#), there's always a wide selection of good local craft brews, and considering the owners are the brains behind the [Warsaw beer trail map](#), they're the best ones to ask about the best brew for you.

If, for some strange reason, none of those on tap take your fancy, the red-bricked bar also has almost 150 bottled options to choose from.

Piw Paw

Where: Żurawia 32/34, 00-515, Warsaw

There's a reason [Piw Paw](#) touts itself as "beer heaven" and it has a lot to do with the 90-odd draught taps behind the bar. It's easy to be overwhelmed by choice, but, because of the sheer size of the offering, sampling is encouraged. And that's not even the best part: Piw Paw doubles as a bottle shops, and any beer bought on the premises can be taken with you (in a plastic container, of course).



The 13 Strangest Beers on Earth

FOOD&WINE

http://www.foodandwine.com/beer/13-strangest-beers-earth?xid=NL_DISH081417&utm_source=foodandwine.com&utm_medium=email&utm_campaign=the-dish&utm_content=2017081420PM#un-kono-kuro-sankt-gallen-brewery

Over the past few years, brewers have been concocting [beers](#) with some exceptionally [strange ingredients](#), and the [trend](#) doesn't show any sign of stopping. From Icelandic beer infused with whale testicles to a saison brewed with prehistoric, fossilized yeast DNA—oh, and a pilsner made with human pee—there's never been weirder ways to enjoy America's favorite beverage. So, whether you're looking to test your palate or prank a squeamish friend, these are the 13 weirdest brews you could possibly do it with. Cheers!—*Hillary Eaton*

- | | |
|---|------------------------|
| Odius Ale by 40FT Brewery
Uses yeast from the brewer's chair | 40ftbrewery.com |
| Celeste Jewel Beer by Dogfish Head
Uses crushed up meteorites | dogfish.com |
| Oyster Stout by the Porterhouse Brewing Co
Raw oysters are shucked directly into the conditioning tank | theporterhouse.ie |
| Big Ass Money Stout by Evil Twin
Made with frozen Hawaiian pizza and Norwegian bank notes | eviltwin.dk |
| Snake Benom by Brewmeister
67.5% ABV | brewmeister.co.uk |
| Pisner by Norrebro Bryghus
Made with human pee | norrebrobryghus.dk |
| Full Circle IPA by Stone Brewing
Uses recycled waste water | stonebrewing.com |
| Beard Beer by Rouge Ales
Wild beard yeast gives pineapple flavor | rouge.com |
| Ghost Face Killa by Twisted Pine
Uses six kinds of ultra hot peppers | twistedpinebrewing.com |
| Sheep Dung-Smoked Whale Testicle Beer by Stedji Brewery
Really uses sheep dung smoked whale testicles (3 testicles/tank) | i-m.mx |
| Jurassic Saison by Fossil Fuels
Uses yeast DNA from 45 million year old fossilized amber | fossilfuelsbeer.com |
| Toast Pale Ale by Toast
Uses donated stale bread from London restaurants and bakeries | toastale.com |
| Un, Kono Kuro by Sankt Gallen Brewery
Uses fermented coffee beans that have passed through Thai Elephants | sanktgallenbrewery.com |