



Established 1989

Incorporated 1994

Volume 23, Number 1

January 2013

www.hvhomebrewers.com

Next club meeting

HVHB January 9, 2013

Brown Derby, 96 Main Street, Poughkeepsie 8:00 pm (Second Wednesday of the month)
Bring \$20 for your 2013 dues

Previous club meeting

HVHB December 12, 2012

New officers:

President - Eric Wassmuth

VP - Atar Near

Treasurer – Manny Holl

Sargent at arms – John Rudy

Communications Secretary – Phil Van Itallie

Recording Secretary - Hilon Potter

Meeting Minutes for December 12, 2012

Call to order at 2000 by President Tom Folster.

- BEER #1: Hard Cider "project" by Eric.
- Style of the Month: Barleywine
- short presentation by Tom
- BEER #2: IPA by Atar
- BEER #3: Barleywine by Tom
- BEER #4: Barleywine ("Rye-leywine") by Dann.
- Treasurer's Report
- We have money.
- Learn to Brew Day Recap
- Typical turnout
- Mark made Chocolate Stout
- Tom made Dunkel
- Good time was had by all
- Anniversary Party Recap
- Good food.
- Good time was had by all

NEW BUSINESS

- New e-mail format.
- Discussion
- Cost is \$153 / year.
- Voted down by majority.
- BEER #5: American Barleywine by Dennis
- Dues
- Due next month
- Nomination committee slate of officers presented and accepted unanimously

Top 25 beers of 2012 (How many of these did you have?)

<http://draftmag.com/new/feature/top-25-beers-year-2012/>

Vassar Brewery in the 1830s

Vassar brewery in the 1830s did not brew between the end of April and the middle of August. Their brews were lightly hopped relative to typical British brews of the same time. Vassar brewed 11,000 barrels of Double Ale (8% ABV) and 566 barrels of Single Ale in the 1833-1834 brewing season. The British brewer Whitbread had a mix that was 20% of high alcohol (8-10% ABV) and 80% in the 4-5% ABV range.

Source "Vassar Ale" in recent Beer Advocate article by Ron Pattinson.

Recipe from Ron Pattinson web site

<http://barclayperkins.blogspot.com/2012/10/lets-brew-wednesday-1834-vassar-double.html>

Vassar - 1834 - Double ale

General info:

Ooooo goodness, how about this sucker!! American Mild...oh yes, so very very nice. Lots of malt and hops. Something very unlike what most people believe to be 'American' beer. This one is so odd, it needs to be made.

Beer Specifics	
Gravity (OG)	1.095
Gravity (FG)	1.038
ABV	7.49%
Apparent attenuation	59.42%
Real attenuation	48.68%
IBU	75
SRM	9
EBC	18

Caramel to add	0srm
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Recipe by percentages	
100% High dried malt	

Mash	120min@153°F	1.77qt/lb
	120min@67.2°C	3.7L/kg

Boil	1.25 hours
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Grist	Homebrew @ 70%		Craft @ 90%	
	5gal	23L	20bbl	20hl
High dried malt	18.00 lb	9.921 kg	1736.23 lb	670.82 kg

Hops				
Cluster 7% 90min (61bu)	2.83 oz	80.1 g	350.35 oz	8.465 kg
Cluster 7% 30min (15bu)	0.94 oz	26.7 g	116.78 oz	2.822 kg

Fermentation	68°F / 20°C
Yeast	US05
	1332 Northwest Ale Yeast -

Tasting Notes:

Toast and bready malt. Catty and spicy. Thick rich and juicy. Fire roasted marshmallows. Pithy resin and damn sweet rolling through the finish.



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