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May 2013

[www.hvhomebrewers.com](http://www.hvhomebrewers.com)

Next club meeting

## HVHB May 8, 2013

Brown Derby, 96 Main Street, Poughkeepsie 8:00 pm (Second Wednesday of the month)  
The beer brewing style for the May meeting is Flanders Red,.

### **Club officers:**

President - Eric Wassmuth

VP - Atar Near

Treasurer – Manny Holl

Sargent at arms – John Rudy

Communications Secretary – Phil Van Itallie

Recording Secretary - Hilon Potter

### Minutes of Previous club meeting

## HVHB April 10, 2013

Meeting Minutes for 4/10/2013 by Dann

Called to order 8pm by vp Atar Near.

Dann gave style overview of 1e Dortmund export and provided a sample.

Dennis shared a Munich helles that he entered in NHC.

Announcement about national home brew day at party creations May 4 and request for a volunteer to run the event (Phil possibly).

Steve Schwartz talked (a lot!) but specifically about Salt Point meadery.

Manny shared an Oktoberfest. 1st place in category for hvhomebrewers comp.

Looking for volunteer to organize and run picnic in June.

Treasurer report. We have funds from comp.

Dennis shared an amber ale.

Steve Schwartz spoke some more (a lot more) about old times.

Next month style is Flanders red.

Hilon shared a Belgian pale ale and a chocolate iPa.

Meeting closed 9pm.

**Brew of the month** list is now posted on the web site.

June California Common,

July American Pale Ale,

August Kolsch,

September Robust Porter,

October Oatmeal Stout,  
November No meeting (Holiday party),  
December Strong Scotch Ale.

Treasury Reminder: Please pay (only \$20) if you haven't paid your dues.

**Big Brew day** at Party Creations Saturday May 4, 2013

Three brews

- Garette Goodwin made an all grain hybrid lager modified only by using ale yeast instead of lager yeast. Garette drove up from Rockland county and plans to return for Teach a Friend To Brew in October.
- Don Evans and Bruce Franconi made an Imperial IPA with six different hops.
- Phil Van Itallie made an English Dark Mild

Mash Tun made from Coleman cooler and stainless steel shield from water supply tubing.



Inside of stainless steel tubing forced over a 3/8 inch ratchet piece that was set into drain of cooler by heating it up and melting it in place.

Garette Goodwin and Bruce Fanconi tasting a recent brew.



Hops emerging



Week one



Week two



Week Three

