

Volume 23, Number 10

October 2013

www.hvhomebrewers.com

Next club meeting

HVHB October 9, 2013

Schatzi's Pub, 202 Main Street, Poughkeepsie 8:00 pm
(Second Wednesday of the month)

The beer brewing style for the October meeting will be **Robust Porter**,

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



Next Meeting

Tentatively, the November anniversary party will be November 13th at the Gunk Haus

Minutes of Previous club meeting

HVHB September 11, 2013

By Hilon Potter

Call to order at 8:00PM. 16 people attended the meeting.

Tom Folster described September's Beer of the month, Oatmeal Stout. Simply, oatmeal is added to the mash in amounts ranging between 0.5 and 30%. Originally the Oatmeal made up a larger percentage of the mash than in modern times. Oatmeal contribution of 10% and up adds a greater bitterness to the beer. The style died off, but a resurgence started when an old recipe was found. Modern version only add less then 30% of oatmeal to the grain bill.

Beer #1 Raspberry Wheat, typical wheat by Hilon Potter. 4oz. of Raspberry flavoring was added during the secondary fermentation.

Next month is Robust Porter (Style 6C)

Beer #2 Raspberry Berliner Weisse by Dennis Decker, brewed as a Berliner Weiss souring the mash before the boil, Raspberry puree added to secondary.

A question was raised, should we move the monthly meeting to different locations to mix it up? Some people liked the location from the August club meeting, Shatzi's. The problem of knowing the location for new members or making a change at the last minute. A proposal was made to move the meeting once and a while but to notify the members and put it on the web site ahead of time. A plan was proposed to schedule different locations but all within the downtown area, as far as a year ahead. A vote was taken on the plan, and it passed.

Treasury report , \$3053 in Bank Account

Beer #3 Dry Stout , an extract based beer by Phil Van Itallie.

Steve Swartz regrettably cannot run the apple picking and cider pressing, looking for volunteers and both Mike Sandor and Dann Gavaletz.offered.

The Hop Farm in Lagrange is having their event on 9/14 called "Hoptember". The club is running a demonstration. Tom Folster and Dann Gavaletz agreed to represent the club.

Beer #4 Milk Stout by Dennis Decker.

There will be no November meeting due to the Anniversary party. Dann Gavaletz's wife is organizing it.

Beer #5 Lebanese Pale Ale (<http://beeradvocate.com/beer/profile/16578/78995>).

Beer #6 Spiced beer Imperial Belgian Wit (tastes like Apple Pie) made by Tom Folster and Dann Gavaletz.

Justin Taylor is not available to organize the club's annual competition next year. A new coordinator is needed. Justin said he could give advice and act as a consultant. Contact Eric Wassmuth to get started.

Beer #7 Bock by Manny Holl had 8.5 percent abv.

It was mentioned that there is a competition in Saratoga on November 9. And an "Underground" competition in Connecticut in October.

Eric Wassmuth said that there will be a report from the Nominating committee at the October meeting,

Close at 9:20PM



Call for Judges and Stewards for 17th Knickerbocker Battle of the Brews

By Greg Mobley

November 9, 2013 at Albany Pump Station

Sponsored by Saratoga Thoroughbrews

Saratoga Thoroughbrews *still* needs judges and stewards for the 17th Knickerbocker Battle of the Brews, to be held November 9th at the Albany Pump Station/C. H. Evans Brewery. We are back this year, bigger than ever, with more prizes for entrants and judges / stewards!

There are 5 opportunities to brew with professionals this year. 2 raffle winners will be selected to brew at Crossroads Brewpub in Athens, NY, and at Shmaltz Brewing in Clifton Park. 3 category winners will be selected to brew their winning beer on the professional system at Davidson Brothers in Glens Falls, Druthers Brewery in Saratoga Springs, and Adirondack Pub in Lake George. The ADK winner may also have their beer entered in the 2014 GABF in the Pro-Am competition. **We are in need of judges, stewards, and entries.**

We will also hold our raffle during the Best of Show round, with many great prizes. Lunch will be catered by the Albany Pump Station/C. H. Evans Brewery, and a light breakfast will be provided prior to the start of judging. As always, you may carry your entries to the competition, but **ONLY** if they have been pre-registered by the entry deadline. Go to: <http://www.thoroughbrews.com/> for entry details and forms, and up-to-date info on drop-off points and shipping info. Contact information for judges and stewards: gregskegs@yahoo.com or at: judges@thoroughbrews.com