

Volume 24, Number 2

February 2014

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

Next club meeting

## HVHB February 12, 2014

**Mahoney's Irish Pub** 35 Main St, Poughkeepsie, 12601 across from the train station 8:00 pm  
(Second Wednesday of the month)

February meeting will have 16D [Biere de Garde](#) as the featured brew. (Bring something to share, Please!)

# Dues \$20/year are due

### Club officers:

President - Eric Wassmuth  
VP - Tom Folster  
Treasurer – Manny Holl  
Sargent at arms – Dann Gavaletz  
Communications Secretary – Phil Van Itallie  
Recording Secretary - Hilon Potter



Minutes of Previous club meeting by Hilon Potter

## HVHB January 8, 2014

January 8<sup>th</sup> Meeting at The Dubliner

Call to order at 8:05PM

Next month's meeting is at [Mahoney's Irish Pub](#) at 8:00PM

Beer #1 Clone of Brooklyn Brown Ale that was made on Brew Day (November 2, 2013) by Tom DeAngelo. It was Tom's first all grain brew. Tom noted that his equipment was not large enough to do the whole batch at once -- he did two mashes and two 90 minute boils winding up with a 1.060 original gravity.

Tom Folster reviewed the Beer Style for January: 8A Standard Ordinary Bitter

- Low alcohol 3.2-3.8
- Session Beer
- Some malt aroma, hop aroma light to none
- Light yellow to golden copper
- Used to be served 45 to 48 Degrees
- Medium to high bitterness
- Low to medium carbonation

Tom noted that back in the 16th century, the term "beer" implied 4X hops while "ale" (now called "real ale") had the minimal 1X hops.

Beer #2 Apple Beverage (by Josh Youngman) was a Dry cider 8-9% abv, clear, dry with some apple flavor. He used wine yeast 71B and fermented at about 68 degrees Fahrenheit.

Manny Holl gave the Treasurer's Report: The bank account now has \$2,413.06. Dues are now due. The club is ahead of last year in renewal. If you haven't put in your dues please contact Manny.

#### Old Business

Club Competition will be March 22<sup>nd</sup>. Dann Gavaletz said that the competition has been registered with the BJCP, will also be registered with AHA.

The drop off points have been secured and a list will be posted to the competition web site with all the information about submission.

We need volunteers to make beer that will be served at lunch at the competition. Contact Dann Gavaletz.

Josh Youngman has been soliciting prizes and looks like it will be as good if not better then last year.

The competition web site is expected to be up and running by the time you read this. You will be able to sign up to be a judge, steward, or submit a beer for the competition.

Beer #3 (by Callum Benepe???) made at the Learn to Brew day on November 2. This beer was an attempt to clone of Schlafly Tasmanian IPA. It featured high alpha hops.

#### New Business

Open question, should we organize a pub crawl for the Friday before the competition? Some discussion but no conclusion.

Beer #4 Belgian Triple (by Jordan ??? ) with Peppercorns, spices, and cranberries . It started with an OG of 1.071 and finished with a FG of 1.014 for a 7% abv.

Phillip Metty (new member) volunteered to organize the summer **picnic for this year**, probably in June.

Close at 9:02PM

Don't forget to enter the 2014 competition which is scheduled for March 15<sup>th</sup>. Submissions will be from Feb 22 to Mar. 17.

**2014 Hudson Valley Homebrewers 24th Annual Competition and Chili Cook-Off**

**Next 2014 meetings**

<u>Date/Time</u>	<u>Location</u>
Wed Feb 12th 8:pm	Mahoney's Irish Pub
Wed Mar 12th 8pm	Mill House Brewery
Wed Apr 9th 8pm	Schatzi's Pub

***Congratulations to Mark Peffers***

**Mark Peffers** is now Head Brewer at Bull& Barrel Brewpub

***Beer of the month***

February: *Bière de Garde* or "beer for keeping" is a French pale ale traditionally brewed in the Nord-Pas-de-Calais region. It is a strong pale ale.

**Commercial Examples:** Jenlain (amber), Jenlain Bière de Printemps (blond), St. Amand (brown), Ch'Ti Brun (brown), Ch'Ti Blond (blond), La Choulette (all 3 versions), La Choulette Bière des Sans Culottes (blond), Saint Sylvestre 3 Monts (blond), Biere Nouvelle (brown), Castelain (blond), Jade (amber), Brasseurs Bière de Garde (amber), Southampton Bière de Garde (amber), Lost Abbey Avante Garde (blond)  
<http://www.bjcp.org/2008styles/style16.php#1d>

March: 18E [Belgian Strong Dark Ale](http://www.bjcp.org/2008styles/style18.php#1e) <http://www.bjcp.org/2008styles/style18.php#1e>

April: 7C [Dusseldorf Altbier](http://www.bjcp.org/2008styles/style07.php#1c) <http://www.bjcp.org/2008styles/style07.php#1c>

May: 13B [Sweet Stout](http://www.bjcp.org/2008styles/style13.php#1b) <http://www.bjcp.org/2008styles/style13.php#1b>

June: 2A [German Pilsner](http://www.bjcp.org/2008styles/style02.php#1a) <http://www.bjcp.org/2008styles/style02.php#1a>

July: 4B [Munich Dunkel](http://www.bjcp.org/2008styles/style04.php#1b) <http://www.bjcp.org/2008styles/style04.php#1b>