

Hudson Valley Homebrewers, Inc.

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June 2014

www.hvhomebrewers.com

Next club meeting

HVHB June 11 2014 8:00 pm The Mill House

The Mill House 289 Main Street Poughkeepsie, NY 12601 8:00 pm (Second Wednesday of the month) THIRD FLOOR

June meeting will have 2A [German Pilsner](#) as the featured brew.
(Bring something to share, Please!)

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

HVHB May 14, 2014

Mark Peffers brought several samples from Bull And Barrel.

Beer #1 from Beer and Barrel was Honey Bluberry Ale

Beer #2 from Dann Gavaletz was Chocolate Peanut Butter Hazelnut Milk Stout Cream Ale.

Dann noted that Sweet Stouts were introduced in the 1800s to compete with Guinness.

Beer #3 was an IPA from Bull and Barrel

Treasurer's Report. Manny Holl said that the club has gained three new members and that after paying \$446.64 for the picnic, there was a balance of \$2737.34. The competition had \$2679 income and 2430.52 expenses.

Dann said that the 2015 competition will be held on March 14, 2015.

Beer #4 was an Irish Stout from Bull and Barrel. Mark said that it was the first beer created at Bull and Barrel.

Dann Reported that the Big Brew Day was held with the Mohonk club at Pantano's in New Paltz. At least three people brewed imperial stout with batch sized between 5 and 40 gallons. The person with a 55 gallon brew kettle did not finish up until about 10:00 pm. Dann said that he added oysters to his batch of imperial stout.

Some people reported that a good time was held at the 2014 Tap New York at Hunter Mountain.

Beer #5 was A Belgium Triple also brewed by Mark Peffers at Bull and Barrel.

Phil Metty outlined the plans for the Club Picnic on June 7 starting at noon.

Beer #6 (but who is counting?) Denis Decker brought a Sahti made using bread yeast. This was a type of farmhouse beer using juniper branches to reduce sweetness.

There will be a Beer, Bourbon and Bacon event Saturday, June 21 at the Dutchess County fairgrounds. Admission is \$45. See <http://www.beerbourbonbacon.com/>

Beer #7 was Irish Cream. (Not really a beer but popular with the attendees.)

Meeting closed at 9:30PM -- There were 18 attendees.

Next 2014 meetings

<u>Date/Time</u>	<u>Location</u>
July 9	Schatzi's
August 13	To be announced

2A. German Pilsner (Pils)

Aroma: Typically features a light grainy Pils malt character (sometimes Graham cracker-like) and distinctive flowery or spicy noble hops. Clean, no fruity esters, no diacetyl. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from Pils malt).

Appearance: Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.

Flavor: Crisp and bitter, with a dry to medium-dry finish. Moderate to moderately-low yet well attenuated maltiness, although some grainy flavors and slight Pils malt sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruity esters, no diacetyl.

Mouthfeel: Medium-light body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

Comments: Drier and crisper than a Bohemian Pilsener with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water. Lighter in body and color, and with higher carbonation than a Bohemian Pilsener. Modern examples of German Pilsners tend to become paler in color, drier in finish, and more bitter as you move from South to North in Germany.

History: A copy of Bohemian Pilsener adapted to brewing conditions in Germany.

Ingredients: Pilsner malt, German hop varieties (especially noble varieties such as Hallertauer, Tettnanger and Spalt for taste and aroma), medium sulfate water, German lager yeast.

Vital Statistics:	OG: 1.044 – 1.050
IBUs: 25 – 45	FG: 1.008 – 1.013
SRM: 2 – 5	ABV: 4.4 – 5.2%

Commercial Examples: Victory Prima Pils, Bitburger, Warsteiner, Trumer Pils, Old Dominion Tupper's Hop Pocket Pils, König Pilsener, Jever Pils, Left Hand Polestar Pilsner, Holsten Pils, Spaten Pils, Brooklyn Pilsner

Upcoming Beer of the Month Styles

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

Aug: 5B [Traditional Bock](http://www.bjcp.org/2008styles/style05.php#1b) <http://www.bjcp.org/2008styles/style05.php#1b>

Sept: 9D [Scottish Export-80/](http://www.bjcp.org/2008styles/style09.php#1c) <http://www.bjcp.org/2008styles/style09.php#1c>

Pictures from Big Brew Day at Pantano's



Mash tun aka beverage cooler



Dann checking environmental variables



Tom Folster increasing the specific gravity of his Imperial Stout

