

# Hudson Valley Homebrewers, Inc.

Established 1989

Incorporated 1994

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March 2014

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

## Next club meeting

**Mill House Brewery** 289 Mill St, Poughkeepsie, 12601 (Before renovations, known as Mill House Panda) <http://www.millhousebrewing.com/> 8:00 pm (Second Wednesday of the month)

March meeting will have 18E [Belgian Strong Dark Ale](#) as the featured brew. (Bring something to share, Please!)

**2014 Club Homebrewers Competition** is Saturday after Club Meeting

Saturday March 15, 2014

Arlington American Legion Post #1302

55 Overlook Road, Poughkeepsie, NY



## **Club officers:**

President - Eric Wassmuth

VP - Tom Folster

Treasurer ó Manny Holl

Sargent at arms ó Dann Gavaletz

Communications Secretary ó Phil Van Itallie

Recording Secretary - Hilon Potter



**Minutes of Previous club meeting by Hilon Potter**

## **HVHB February 12, 2014**

Call to order at 8:05PM

Next month March meeting is at Mill House Brewery at 8:00PM, beer will be Belgian Strong Dark Ale 18E

Beer #1 Irish Red Ale from extract. It was a new member's first batch!

Beer Style of the month of February is 16D Biere de Garde

<http://www.bjcp.org/2008styles/style16.php> - 1d

- òBeer for Keepingö is the translation
- Farmhouse ale style, like Saison but from northern France, near the same region

- Hard to reproduce in homebrewing. Can't duplicate the yeast, bacteria and conditions of where it is made

### Beer #2 Strong Scotch Ale

Treasurer's Report: Currently in account \$2,688.66. \$280 in dues came in. If you have not paid 2014 dues, please contact Manny

The competition web site for registration is up and running. <http://hvhb.brewcomp.com/>  
Still need beer donations for lunch, please contact Dann directly or thru the web site.

There is also a need for Judges and Stewards. You can sign up at the registration web site listed above.

A barcode scanner is being investigated to see if it would be useful and improve the process of getting the beers in and tagged. Paul wants a sparkle barcode scanner

### Beer #3 Maibock

There is a Beer and Cheese festival scheduled at Kegan Ale. They are looking for volunteers to pour beer. The club would like to have a display and have some homebrew available for people to sample. Looking for volunteers.

### Beer #4 Scottish Ale

The BeerWorld competition is coming up. The winner gets to brew the winning recipe in the BeerWorld location and have it sold at BeerWorld.

### Beer #5 Cider from club pressing

Just a reminder TAP New York is in April. Bill is looking for judges and stewards.

The Big Brew day is in May, first Saturday. Tom will lead.

### Beer #5 Porter

Close at 9:35PM

Don't forget to attend and help out at our 2014 competition which is scheduled for March 15<sup>th</sup>.

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

### **\$3000 in prizes**

There are over \$3,000 in prize donations that will be raffled off. Not to mention these are high end prizes. You must be present to win. The raffle tickets will be sold throughout the day and will be raffled after the competition around 5pm.

**Next 2014 meetings**

<u>Date/Time</u>	<u>Location</u>
Wed Mar 12th 8pm	Mill House Brewery
Wed Apr 9th 8pm	Schatzi's Pub
Wed May 14th 8pm	The Derby

***Beer of the month***

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

**Aroma:** Complex, with a rich malty sweetness, significant esters and alcohol, and an optional light to moderate spiciness. The malt is rich and strong, and can have a Munich-type quality often with a caramel, toast and/or bready aroma. The fruity esters are strong to moderately low, and can contain raisin, plum, dried cherry, fig or prune notes. Spicy phenols may be present, but usually have a peppery quality not clove-like. Alcohols are soft, spicy, perfumy and/or rose-like, and are low to moderate in intensity. Hops are not usually present (but a very low noble hop aroma is acceptable). No diacetyl. No dark/roast malt aroma. No hot alcohols or solventy aromas. No recognizable spice additions.

**Commercial Examples:** Westvleteren 12 (yellow cap), Rochefort 10 (blue cap), St. Bernardus Abt 12, Gouden Carolus Grand Cru of the Emperor, Achel Extra Brune, Rochefort 8 (green cap), Southampton Abbot 12, Chimay Grande Reserve (Blue), Brasserie des Rocs Grand Cru, Gulden Draak, Kasteelbier Bière du Chateau Donker, Lost Abbey Judgment Day, Russian River Salvation

**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>

**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>