

Next club meeting

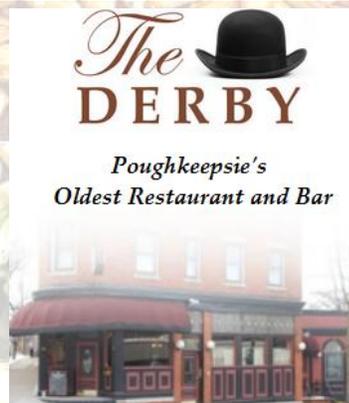
## HVHB May 14 2014 8:00 pm The Derby

The Derby 96 Main Street Poughkeepsie, NY 12601 8:00 pm (Second Wednesday of the month)

May meeting will have 13B [Sweet Stout](#) 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 by Hilon Potter

## HVHB April 9, 2014

Call to order at 8:10PM

Next month May 14<sup>th</sup> meeting will be at 8:00PM, at [The Derby](#). The beer of the month will be will 13B [Sweet Stout](#)

Beer #1 Light lager by Josh -- a light lager fermented 21 days at 46/47 degrees. There was a cold break at 14 days.

Beer Style of the month is 7C Dusseldorf Altbier. Tom Folster described the German beer as similar to kolsor, a low temperature ale which is lagered. <http://www.bjcp.org/2008styles/style07.php-1c>

Beer #2 Irish Red Ale with an initial gravity of 1.046 and a final gravity of 1.01.

Beer #3 Hells.

Treasurer's Report. Manny said that the club raised \$1,700 from competition, \$845 from the raffle. There is 1948.46 in the treasury

Gail said that she was looking for sponsors for a 39 mile, two-day walk in the fall.

Beer #4 Blood Orange Wheat Ale by the club secretary, Hilon Potter.

Thanks to all for helping with the competition

Big Brew day is on May 3<sup>rd</sup>. The beers this year are 10- Pale Ale, 13- Stout, and 4- Dark Lager.

<http://www.homebrewersassociation.org/aha-events/national-homebrew-day/>

This year it will be a joint event with Mohonk Brewers at Pantano's in New Paltz

<http://www.pantanosbeerwine.com/ContactUs.aspx>. 10AM for all grain and noon for extract.

TAP NY was held two weekends after the meeting on May 26 and 27 at Hunter Mountain.

This summer's picnic will be on Saturday, June 7<sup>th</sup> at Wilcox Park. More information will be coming.

Beer #5 Double IPA

Reminder there is a Beer, Bourbon and Bacon festival at the Dutchess Fair grounds in June

<http://www.beerbourbonbacon.com/>

Beer #6 Robust Porter with hops by Dann.

Meeting closed at 8:50PM -- There were 27 attendees.

## Annual Club Picnic

Saturday June 7th, 2014

Wilcox Memorial Park, Route 199, Milan, NY

### Next 2014 meetings

<u>Date/Time</u>	<u>Location</u>
June 11	See website
July 9	See website
August 13	See website

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

**Aroma:** Mild roasted grain aroma, sometimes with coffee and/or chocolate notes. An impression of cream-like sweetness often exists. Fruitiness can be low to moderately high. Diacetyl low to none. Hop aroma low to none.

**Appearance:** Very dark brown to black in color. Can be opaque (if not, it should be clear). Creamy tan to brown head.

**Flavor:** Dark roasted grains and malts dominate the flavor as in dry stout, and provide coffee and/or chocolate flavors. Hop bitterness is moderate (lower than in dry stout). Medium to high sweetness (often from the addition of lactose) provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters. Diacetyl low to none. The balance between dark grains/malts and sweetness can vary, from quite sweet to moderately dry and somewhat roasty.

**Mouthfeel:** Medium-full to full-bodied and creamy. Low to moderate carbonation. High residual sweetness from unfermented sugars enhances the full-tasting mouthfeel.

**Overall Impression:** A very dark, sweet, full-bodied, slightly roasty ale. Often tastes like sweetened espresso.

**Comments:** Gravities are low in England, higher in exported and US products. Variations exist, with the level of residual sweetness, the intensity of the roast character, and the balance between the two being the variables most subject to interpretation.

**History:** An English style of stout. Historically known as “Milk” or “Cream” stouts, legally this designation is no longer permitted in England (but is acceptable elsewhere). The “milk” name is derived from the use of lactose, or milk sugar, as a sweetener.

**Ingredients:** The sweetness in most Sweet Stouts comes from a lower bitterness level than dry stouts and a high percentage of unfermentable dextrins. Lactose, an unfermentable sugar, is frequently added to provide additional residual sweetness. Base of pale malt, and may use roasted barley, black malt, chocolate malt, crystal malt, and adjuncts such as maize or treacle. High carbonate water is common.

<b>Vital Statistics:</b>	OG: 1.044 – 1.060
IBUs: 20 – 40	FG: 1.012 – 1.024
SRM: 30 – 40	ABV: 4 – 6%

**Commercial Examples:** Mackeson's XXX Stout, Watney's Cream Stout, Farson's Lacto Stout, St. Peter's Cream Stout, Marston's Oyster Stout, Sheaf Stout, Hitachino Nest Sweet Stout (Lacto), Samuel Adams Cream Stout, Left Hand Milk Stout, Widmer Snowplow Milk Stout

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>