

Next club meeting

HVHB

November 12, 2014 8:00pm Gunk House

Gunk House 387 South St, Highland, NY 12528 8:00 pm (Second Wednesday of the month) This is the club's 25th Anniversary Dinner. Come. Eat. Drink. Be happy.

November meeting will not have a beer style. It is DINNER. Yes, you may bring some beer to share.

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 October 8, 2014

By Josh Youngman

Held at Mahoney's pub across from Poughkeepsie train station.

New attendee, Alex, a new brewer and is working on his first extract batch, a one gallon small batch kit from Northern Brewer. Club members reviewed the procedures and offered some tips on fermentation temperature control.

Beer #1: Danielle Chianese's Oktoberfest – her first batch, she asked for feedback. Original gravity was 1.065 which ended at 1.015. She had 14 pounds of malt of which 10 pounds were Munich. She used a lager yeast. She did keg conditioning which resulted in a slightly sweet, low carbonated beer. Members suggested using a small portion (4oz / 5 gallons) of sour malt to bring out the malt.

Dennis Decker talked about the featured style for the month, English Barley wine. Dennis said that he had good success with low attenuating yeast when making English Barley Wine. He was happy with the results of a final gravity of 1.028 after a starting gravity of about 1.100

The original gravity should be between 1.080 and 1.120 with a resulting 8-10% ABV. Guidelines allow the OG to range between 1.030 and 1.300. Steve Schwartz noted that typical English Barley wine gains sherry notes with age.

Manny gave the treasury report - no income and no expenses. no new members.

Membership renewal is coming up shortly. Members should bring their 2015 dues (\$20) to Anniversary party at Gunk Haus on Wednesday, November 12 at 8:00 pm.

Beer#2 : Oktoberfest from Josh Youngman. He used six pounds of each of three types of malt: 1/3rd Pilsner, 1/3rd Vienna, 1/3rd Munich. He lagered starting at 48 degrees F and slowly raising the temperature to 55 degrees on a one week period. He split the 10 gallon batch into two five gallon to make half as Oktoberfest and half as Vienna Lager. The original gravity was 1.047. Josh noted that it safe to have twice the normal amount.

Festivals:

Beacon Craft Beer Fest. Several members attended. Dann reported that it was better than last year with more food vendors, more bathrooms and some good beer.

GABF – Several members attended the Great American Beer Festival in Denver, Co. Over 700 breweries and 3500 beers were available. Denver is a great beer town. Josh, Danielle and Eric reported that they were able to visit several of Denver' 23 breweries, wineries and cideries. 50,000 tickets were available but sold out quickly; If you want to attend GABF in 2015, you will need to plan ahead to get your tickets as early as possible!

Beer#3: Oktoberfest from Dennis Decker – Munich Lager yeast. Dennis uses Munich Lager yeast for all his lagers and Scottish ale yeast for all his ales. He kept the initial fermentation at 49 to 50 degrees Fahrenheit for between four and five days. Then he allowed the batch to rise to some temperatures to let the yeast clean up the unwanted byproducts. The batch was kegged after two weeks. His Oktoberfest was only three weeks old.

Discussion on Lager brewing.

- Use A LOT of yeast. don't be afraid of overpitching. you can use double the amount of yeast compared to an ale.
- pitch at a low temperature 46-50.
- ramp temperature after the bulk of fermentation is complete.
- hold at a higher temperature (65) for 5-7 days after fermentation is complete.
- a lager can be consumed in 3 weeks if fermented well.
- using a water bath and putting in frozen bottles of water periodically can be one of the easiest ways to keep temperatures from spiking.
- Keeping the temperature low for the first two days of fermentation is extremely important.

Beer#4 - Rye Pale Ale From Ian McGregor. He made a 5.5%, 60 IBU batch fermenting at 66 degrees Fahrenheit with American Ale II yeast. He used a a toasted white oak barrel with a 20 liter capacity.

Competition date is March 14th. Volunteers are needed. Contact Dann Gaveletz or a club officer for more information.

Water Testing Kit signed out to John Rudy.

Rale Ale Trail – Pub Crawl by bike on the Dutchess County Rail Trail is Saturday October 11th. Signup with Danielle. Meet at DaddyOs at 11am.

Club Cider Pressing November 9 and 15:

- Picking will be 11/9 (Sunday) at Lawrence Farms in Newburgh. Manpower, trucks and trailers are needed. Please bring food to share if you come.
- Pressing will be 11/15 (Saturday) at Party Creations. Manpower, food and beer are needed.
- Members will receive 5 gallons if they pick and 5 gallons if they press (10 gallons if they do both)
- Members need to bring carboys to be able to take the pressings.

Learn to Brew Day November 1:

Saturday 11/1

Tom Folster is running

Location at Halftime in Poughkeepsie.

Bring a friend and share your hobby!

Anniversary Party on November 12

Anniversary Party is November 12th at the Gunk Haus, 8PM

Dinner will be provided, members may bring family and beer.

Bring a desert if you wish

Discussion on organizing a Pub Crawl. Danielle is working on arranging transportation for a Hudson Valley Brewery Crawl.

Beer#5: Whiskey Porter from Ian McGregor. . Porter with a pint of whiskey, aged in a new American oak barrel for 6 days. Some discussion on barrel aging, normally used or neutral wine or spirit barrels are used to allow the beer to have more time in the barrel without imparting too much oak flavor / tannin.

Beer #6: Chocolate Rain from Josh Youngman. 11% Imperial Stout with 5oz of cocoa nibs aged for one year in hot garage. He used S04 dry yeast.

Officers for 2015:

Members were asked if anyone was interested in running for a position. All positions are open.

Officer positions can be for a minimum of one year and a maximum of two years. Voting for officers will take place at the December meeting.

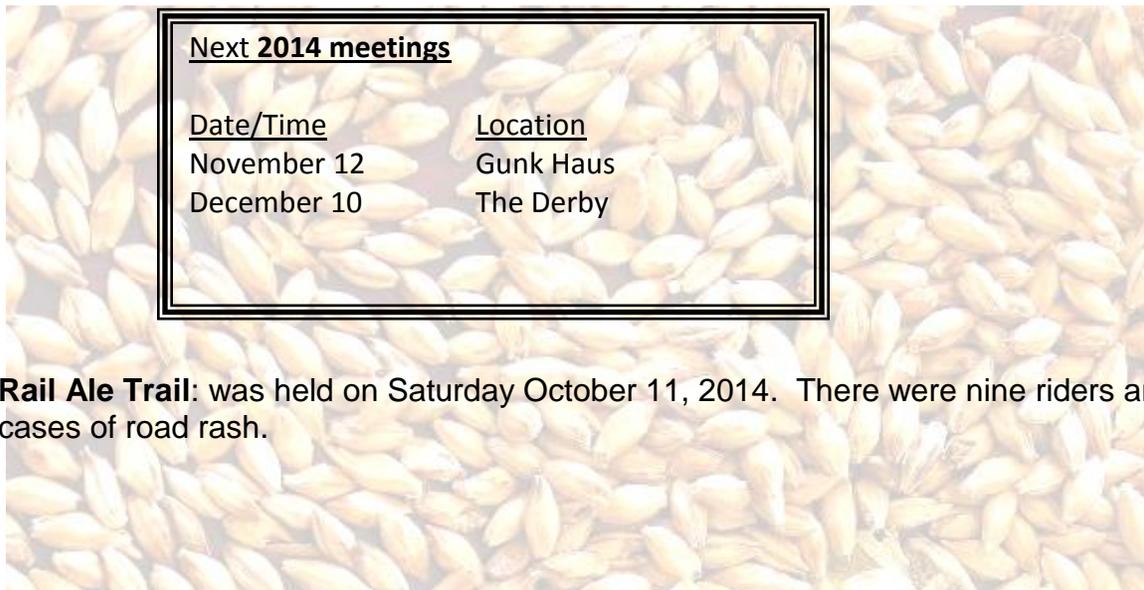
Discussion on a new club T-shirt. In the past the membership has held an internal competition to develop the logo. Josh suggested going to the graphic design departments of local colleges for some free design work.

Inexpensive diy temperature controller: <http://brewprof.com/weekend-diy-homebrew-project-dual-stage-temperature-controller-stc-1000/>

Several members base recipes off of Brewing Classic Styles book and have had great success in competition.

<http://www.amazon.com/Brewing-Classic-Styles-Winning-Recipes/dp/0937381926>

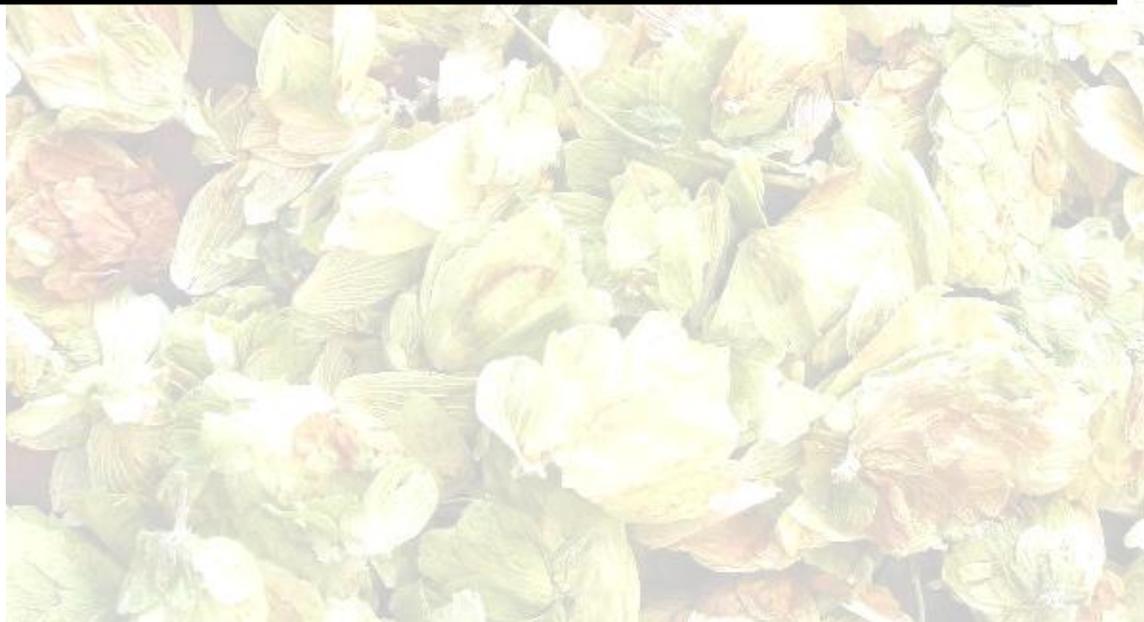
The meeting adjourned at 9:24. There were 13 attendees.



<u>Next 2014 meetings</u>	
<u>Date/Time</u>	<u>Location</u>
November 12	Gunk Haus
December 10	The Derby

Rail Ale Trail: was held on Saturday October 11, 2014. There were nine riders and two cases of road rash.

Upcoming Beer of the Month Styles
Dec: 19A [Olde Ale](http://www.bjcp.org/2008styles/style19.php#1a)



Upcoming events

Learn to Brew Day**When: Saturday November 1, 2014****Where: Half Time Beverage in Poughkeepsie**

All grain brewers show up no later than 10am

All extract brewers show up no later than 12pm

Running water will be available

Please bring a chair and a dish to share.

Please contact Tom Folster if you have any questions.

Cider Making Family Event**Apple Picking: Sunday Nov 9th** at 9am at Lawrence Farms in Newburgh, NY**Apple Pressing: Saturday Nov 15th** at 9am at Party Creations in Red Hook, NY

Pickers: Please bring buckets Pressers: Please bring warm clothes, chairs, dish to share and beverages are always welcome.

HV Homebrewers 25th Annual Homebrew Competition**When: Saturday March 14th, 2015****Where: American Legion, 55 Overlook Road, Poughkeepsie, NY,****A few thousand years ago**<https://byo.com/stories/item/144-archaeobeer>**Archaeobeer**Author: Dan Mouer Issue: [September 2007](#)

Back in the day - we're talking WAY back in the day - beer was brewed with malt, and bread, and honey and wine . . . and just about anything that could be fermented. How the ancients brewed - and how you can too!

Guide to Beer Advertising Beer Advertising What does it mean November 1995 page 7**Beer Advertising to English Dictionary**

Excerpted from the RFD-BEER.FAQ

⑦

1-8. What are "dry" beers?

"Dry" beer was developed in Japan. Using more adjuncts (like corn and rice) and genetically altered yeasts, these beers ferment more completely and have less residual sweetness, and hence less aftertaste.

1-9. What are "ice" beers?

The making of "ice" beers, in general, involves lowering the temperature of the finished product until the water in it begins to freeze and then filtering out the ice crystals that form. Since water will freeze before alcohol, the result is higher alcohol content. The ice forms around yeast cells, protein particles, etc. so these get removed as well; leaving fewer components to provide taste and character.

This process is not new to brewing, having been developed in Germany to produce "eisbocks". Apparently they were produced by accident during the traditional spring celebration with bock beers. Spring, being the capricious season that it is, probably sent a late cold snap around one year causing some of the spring bocks to partially freeze. People drank it anyway and liked the change in flavor.

In its current incarnation, the process is an offshoot of the concentrated fruit juice industry. It was developed by orange growers to reduce the costs of storage and shipping by concentrating the fruit juice through freezing and removal of some water. Labatt's claims to have pioneered this process for brewing and most of the large North American brewers quickly followed suit in the usual marketing frenzy.

The main difference between these "ice" beers and true eisbocks is taste and character. Any beer brewed using this method will only be as good as the brew with which you start. In other words, if you start with a bland, flavor-impaired, adjunct-laden beer and remove some of the water, you end up with a bland, flavor-impaired, adjunct-laden beer with more alcohol. OTOH, if you take a rich, malty, traditionally brewed bock and remove some of the water, you end up with an eisbock.

1-10. What are "cold-filtered", and "heat pasteurized" beers?

Cold-filtering is a way of clarifying beer with a shortened lagering time. Beer (lager particularly) becomes clearer with extended storage which allows proteins and other particles to coagulate and settle out of suspension. The beer can then be drawn off and bottled. One way to reduce the time required is to chill the beer causing these molecules to "clump" and be easily filtered out. The up-side is that the time from brewing to finished product is shortened, thereby boosting productivity. The down-side is that cold-filtering also removes many components which contribute flavor and body to beer.

Heat Pasteurized is a redundant phrase since pasteurization means heating to kill microbes.

Some beers are bottle or cask conditioned, meaning that live yeast are still in the beer in its container. Most mainstream beers are either filtered, to remove all yeast and bacteria, or pasteurized to kill all yeast and bacteria. This makes for a more stable product with a longer shelf-life.

Pasteurization is more expensive and tends to alter the flavor. Filtration is cheaper, leaves a clearer beer, and has less effect on flavor.

The "ice" beer process (see above) enhances filtration schemes because more stuff can be filtered out more quickly using less filtration material which shows up directly on the old bottom line.

1-11. What is "draught" (draft) beer?

Technically speaking, draught beer is beer served from the cask in which it has been conditioned. It has been applied, loosely, to any beer served from a large container. More recently, it has been used as a promotional term for canned or bottled beer to try to convince us that the beer inside tastes like it came from a cask. See also "Real Ale".

2-5. What about the new "Draught-flow" (tm) system (AKA the "widget" or "smoothifier")?

This device has recently appeared in canned beers in an attempt to mimic the taste and appearance of a true draught beer. It employs a small plastic bladder filled with a mix of nitrogen and beer at the bottom of the can. When the can is opened, the mixture is forced out through small holes in the bladder causing considerable turbulence at the bottom of the can. This results in a thick, foaming head of creamy bubbles. While not real ale (see next), this process does mimic the serving of beer through "swan necks" or "sparklers" and is the subject of much debate.

2-6. What is "Real Ale"?

"Real Ale is a name for draught (or bottled) beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed and served without the use of extraneous carbon dioxide".....from CAMRA's handbook.

2-8. What are the categories of brewers/breweries?

According to the Institute of Brewing there are four categories as follows:

Large Brewers - Production in excess of 500,000 barrels/year
Regional Brewers - Production between 15,000 and 500,000 bbl/yr
Microbrewers - Production less than 15,000 bbl/yr
Brewpubs - Production for onsite consumption only

In addition you may see/hear the term pico-brewer which is used to describe brewers so small that distribution is limited to pubs and bars in their immediate area. To complicate matters their are contract brewers. These companies develop a recipe and then "buy" excess capacity at a large brewery to have their beer made for them. They, then, market and distribute the finished product. Some of these can be quite large. The Boston Beer Co., which brews the Sam Adams line, is a good example of a large contract brewer.

To give you a better perspective here are some examples with 1993 production figures (barrels per year):

Large Brewers:		Regional Brewers:	
Anheuser-Busch	93,000,000	Boston Beer	450,000
Miller	49,000,000	Sierra Nevada	104,325
Coors	25,000,000	Anchor	92,000
		Pete's	74,000
Microbrewers:		Brewpubs	
Summit	10,500	Wynkoop	4,200
Celis	10,500	Gordon Biersch (#3)	2,700
Yakima(Grant's)	8,000	Great Lakes	2,700

This is a very small snippet from the general FAQ for rec.food.drink.beer. It condenses a vast repository of beer knowledge represented by the posters to r.f.d.b. I recommend getting a copy, the entire document is very interesting and kept pretty current through the hard work of John Lock (editor@beerinfo.com).

This document is available through the following means:

- * On WWW at <URL:http://www.beerinfo.com/~jlock/rfdbeer0.html>
- * If your browser supports forms, use the request form at <URL:http://www.beerinfo.com/~jlock/beerinf4.html>
- * Via anonymous ftp to ftp.stanford.edu in /pub/clubs/homebrew/beer/rfd as rfd-beer.faq
- * Posted every two weeks to Usenet newsgroup rec.food.drink.beer
- * Via e-mail by sending the following message lines to ftpmail@gatekeeper.dec.com:

Chili with beer recipe from HV HomeBrewers Oct 1994 page 3

THE COOKS CORNER

This months recipe comes from the September issue of the Paumanok United Brewer's PUB NEWS newsletter and was submitted by Gloria Franconi.

Back in the day, when Jim Taylor was the editor of the newsletter, there was a monthly recipe.

VEGETARIAN CHILI WITH BEER

INGREDIENTS:

1 can black beans
 1 can pinto or red kidney beans
 1 large onion
 6 cloves garlic
 1 green pepper
 3 carrots
 3 stalks celery
 2 jalapeno or habanero peppers
 (Careful - extremely hot!!)
 1/2 kb, mushrooms
 1 28oz. can whole tomatoes
 1 6oz. can tomato paste
 1 bottle porter or stout
 1 tbsp cocoa powder
 1 tbsp cumin powder
 1 tbsp chili powder
 1/2 tsp red cayenne pepper
 1 dbsp tamari soy sauce
 3 tbsp olive oil

Directions

1. Chop all vegetables, including garlic and hot peppers and saute in olive oil until translucent.
 2. Add tomatoes, tomato paste and spices, including cocoa.

MIX WELL

3. Add beans, soy souce and **BEER** and **MIX WELL**.
 4. Cook, covered for about 3-4 hours. Taste often and adjust spices to taste.

Serve over rice or noodles with a hoppy apale ale.
 Bon Appetit!

Oh, and if you are feeling carnivouous, your favorite meat can be substituted for 1 can of beans.

Gloria reports that she followed the recipe exactly and cautions us to use *all* of the jalapeno, chili powder, and cayene listed. It was hot when her family ate it right after it was made, but it calmed down a lot when it was reheated. Gloria used the leftovers by putting spoonfuls on tortillias which were then covered with cheese and microwaved until warm.

