

Next club meeting

## HVHB October 8, 2014 8:00pm Mahoney's Irish Pub

Mahoney's Irish Pub (upstairs) 35 Main St, Poughkeepsie, NY 12601 8:00 pm (Second Wednesday of the month) Mahoney's is across the parking lot from the Poughkeepsie train station.

October meeting will have 19B English Barleywine as the featured brew style.

(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 September 10, 2014

By Josh Youngman

Held at the Last Stop Brewing Company on Patrick Lane in Poughkeepsie.

Beer #1 – Scottish Ale by Manny Holl. 8.91 ABV. Manny said that he used 21 pounds of grain including 17 pounds of pale malt. The original gravity was 1.092; the final gravity was 1.025.

Tom Folster reviewed Scottish ales without notes focusing on Scottish Export 80. Scotland has been brewing ale for thousands of years. Ale pots have been found dating to 4500 BC. Vikings brought the process as they then explored. Most Scottish brewing was done by women home brewers until the 18th century. Sometime in the 1700s, entrepreneurs started brewing commercially.

The Scottish land was good for growing barley. Caramelization was a natural result of using open air kettles; this was an important flavor that is typical of Scotch ale. The

thrifty Scots realized that some of the barley did not malt so they kilned the un-sprouted seeds to a dark color, caramelizing it. Hops were difficult to grow; to avoid spending money, hops usage was minimal, just to preserve the beer rather than for flavor.

Brews were taxed according to alcohol content. (Sound familiar?). They were named according to the amount of tax paid: 60 shilling, 70 shilling or 80 shilling (per barrel). An alternate set of names was light, export and heavy. The typical ABV for these brews was 2.5-3.2, 3.5 and 5 respectively.

Peat was the fuel source and it's smokiness was imparted to the beer (and the Scotch Whisky also). Only a small amount English hops was used -- never for bittering or hoppy flavor -- just as a preservative.

Scots fermented at a low temperature, around 50 F. The three week or more fermentation makes for smooth mouth feel and taste.

Beer#2 – Scottish 80L or Wee Heavy from Dann Gavaletz . Dann described his brew as "malt forward beer" made using four grains and only one ounce of hops..

Cliff Janicik, one of the founders of **Last Stop Brewery**, gave a history of the brewery and the challenges of getting started. Tom and Cliff went to Arlington High together and began homebrewing. They started making wine and switched to beer in 2009. (It took a long time to get ready for a one year building rental). Cliff recalled having difficulties with the state regulators to get the address correct -- it took six tries to satisfy the regulators!

Last Stop Brewery won a third best beer award at the TAP New York competition. They brewed in 10 gallon batches as home brewers and now have "graduated" to barrels.

Cliff noted that brewing is not their day job. They start brewing after 6:30 pm most days and brew until after midnight on week days. They also brew during daylight hours on weekends. Each batch takes about 6.5 hours. They have a ground water heat exchange chilling system; not glycol.

American Rhine (Wheat ale with chamomile) and Rober Barron (Belgian Triple) were tasted. Current batch size is 1 barrel (31 gallons). Fermentation is conducted in large plastic fermenters in an airconditioned room. Last stop is making unique beers that are not intended to conform to traditional style guidelines.

Beer#3 – Oktoberfest by Danielle Chianese.

Beer#4 - Rauch bier by Dennis Decker. 50% of the grain bill was smoked malt; He used English lager yeast.

**Treasury report:** Manny Holl said that the club has money, about \$2860. We received \$20 in dues. There were no expenses for the month.

Eric Wassmuth said the the 2015 competition date has been set as Saturday, March 14, 2015 and has been registered with AHA/BJCP. Dann Gavaletz has agreed to be the competition coordinator. Volunteers are needed (contact Dann).

Rail Ale Trail – Danielle Chianese is organizing a **Pub Crawl by bike** Saturday October 11th. Information is on the website, please RSVP. Dann said that he would lead a contingent from the Morgan Lake trail head at 11:00am pedaling directly to the starting establishment, Daddy's.

Beer#5 – Peach Berliner Weisse by Josh Youngman.

The club has purchased a **water testing kit** and it is available for sign out and use. Phil signed out the test kit.

Cider pressing is tentatively scheduled for the second or third week in November at Party Creations. Volunteers are needed on picking day and press day. Trucks and Trailers are needed for picking day. In 2013, the club picked apples at Lawrence Farms and plans to return this year.

Festivals (Hope you participated):

**Hoptember** – 9/13 at EastView Farm. Tom and Dann will be making an IPA and pouring beer for the club.

**Beacon Craft Beer Fest** – 9/20

**Great American Beer Festival** is the largest beer festival, held in Colorado the first week of October.

**Learn to Brew Day** is planned for the first Saturday in November (November 1).

Location to be determined, possibly Halftime.

Anniversary Party – November 12th, 8pm at the Gunk Haus. Eric is organizing.

Officer Elections will occur soon. Nominating committee must be formed. Contact Eric for more info. Current officers terms have expired. Every position needs to be filled.

Beer#6 Toasted Honey Ale by Phil Metty. He used Marist Otter, Oak Flakes and added honey at the end of the boil. He used English ale yeast.

22 members attended.

Next meeting is at Mahoney's



**Next 2014 meetings**

<u>Date/Time</u>	<u>Location</u>
October 8	Mahoney's Irish Pub
November 12	Gunk Haus
December 10	The Derby

**Rail Ale Trail**

When: Saturday October 11, 2014  
Details on website

**Please Support Gail in Avon Walk for Breast Cancer**

When: October 18 & 19, 2014  
Details on website

Temperature control by WiFi: Temperature controller by Inebriated Innovations, LLC  
<http://brewbit.com/products/model-t>

Accepting pre-orders for the next run -- scheduled for delivery starting in Q2 2015

Includes a BrewBit Model-T with two temperature probes. Priced at \$189.00

The Model-T is an open source WiFi enabled PID controller that allows for two temperature probe inputs and will control two AC power outputs.

**Upcoming Beer of the Month Styles**

Oct: 19B [English Barleywine](http://www.bjcp.org/2008styles/style19.php#1b)  
Dec: 19A [Olde Ale](http://www.bjcp.org/2008styles/style19.php#1a)

### **19B. English Barleywine**

**Aroma:** Very rich and strongly malty, often with a caramel-like aroma. May have moderate to strong fruitiness, often with a dried-fruit character. English hop aroma may range from mild to assertive. Alcohol aromatics may be low to moderate, but never harsh, hot or solventy. The intensity of these aromatics often subsides with age. The aroma may have a rich character including bready, toasty, toffee, molasses, and/or treacle notes. Aged versions may have a sherry-like quality, possibly vinous or port-like aromatics, and generally more muted malt aromas. Low to no diacetyl.

**Appearance:** Color may range from rich gold to very dark amber or even dark brown. Often has ruby highlights, but should not be opaque. Low to moderate off-white head; may have low head retention. May be cloudy with chill haze at cooler temperatures, but generally clears to good to brilliant clarity as it warms. The color may appear to have great depth, as if viewed through a thick glass lens. High alcohol and viscosity may be visible in “legs” when beer is swirled in a glass.

**Flavor:** Strong, intense, complex, multi-layered malt flavors ranging from bready and biscuity through nutty, deep toast, dark caramel, toffee, and/or molasses. Moderate to high malty sweetness on the palate, although the finish may be moderately sweet to moderately dry (depending on aging). Some oxidative or vinous flavors may be present, and often complex alcohol flavors should be evident. Alcohol flavors shouldn't be harsh, hot or solventy. Moderate to fairly high fruitiness, often with a dried-fruit character. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to somewhat bitter. Low to moderately high hop flavor (usually UK varieties). Low to no diacetyl.

**Mouthfeel:** Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). A smooth warmth from aged alcohol should be present, and should not be hot or harsh. Carbonation may be low to moderate, depending on age and conditioning.

**Overall Impression:** The richest and strongest of the English Ales. A showcase of malty richness and complex, intense flavors. The character of these ales can change significantly over time; both young and old versions should be appreciated for what they are. The malt profile can vary widely; not all examples will have all possible flavors or aromas.

**Comments:** Although often a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops. English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American Barleywines.

**History:** Usually the strongest ale offered by a brewery, and in recent years many commercial examples are now vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season.

**Ingredients:** Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. English hops such as Northdown, Target, East Kent Goldings and Fuggles. Characterful English yeast.

<b>Vital Statistics:</b>	OG: 1.080 – 1.120
IBUs: 35 – 70	FG: 1.018 – 1.030
SRM: 8 – 22	ABV: 8 – 12%

**Commercial Examples:** Thomas Hardy's Ale, Burton Bridge Thomas Sykes Old Ale, J.W. Lee's Vintage Harvest Ale, Robinson's Old Tom, Fuller's Golden Pride, AleSmith Old Numbskull, Young's Old Nick (unusual in its 7.2% ABV), Whitbread Gold Label, Old Dominion Millenium, North Coast Old Stock Ale (when aged), Weyerbacher Blithering Idiot

### Club's Water Testing Kit



Kit has chemicals, test tubes and instructions. It took me about an hour to process a single sample of hard well water:

Total Hardness: 380 ppm

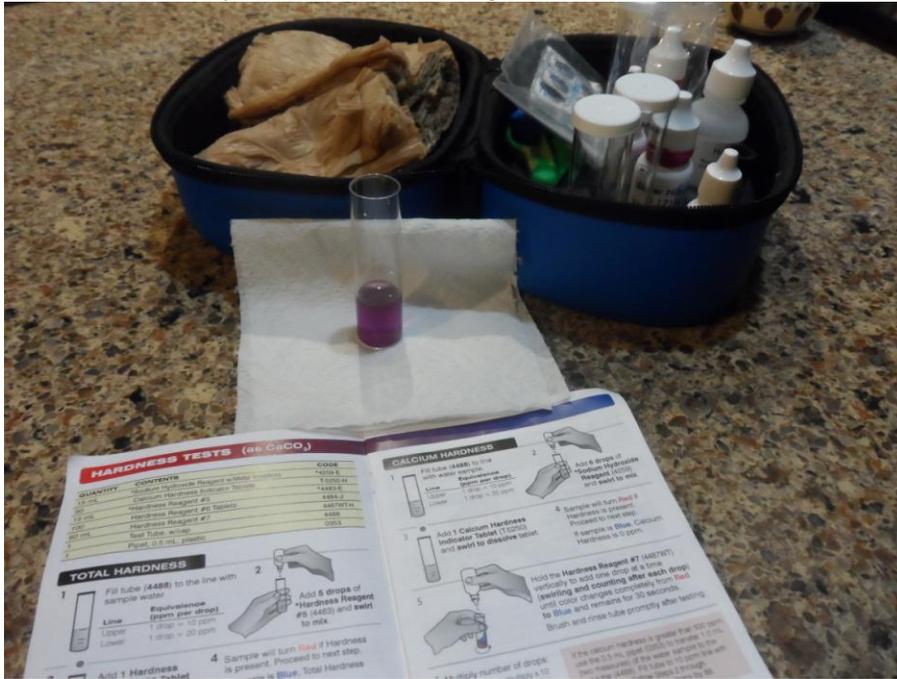
Calcium hardness 270 ppm

Chloride 80 ppm

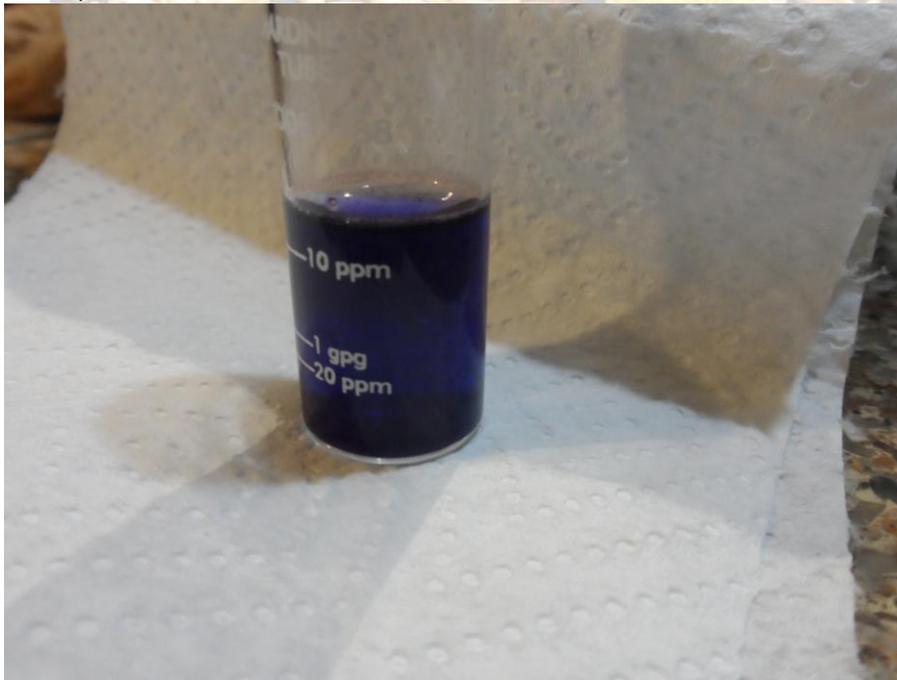
Sulfate 50 ppm

Alkalinity 450 ppm

You add a few drops until the color changes (from red to blue for hardness)



19 drops later



Half Time is having a festival on October 11 in Mamaroneck (Same day as Club's Rail Ale Trail)  
They are looking for volunteers. (<http://harborislandbeerfestival.com/>)

**Saturday, October 11th**  
**First Annual Harbor Island International Beer Festival**

**4 LIVE BANDS**

Taste the Trappist ales of Belgium, Heffe Weisse brews from Germany, porters and stouts from England Pilsners from Czech Republic and over 60 beer styles from America

**HARBOR ISLAND INTERNATIONAL BEER FESTIVAL**  
OCTOBER 11, 2014  
MAMARONECK, NY

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Poughkeepsie, NY 12601  
[onlineorder@halftimebeverage.com](mailto:onlineorder@halftimebeverage.com)

Facebook, Twitter, Pinterest, Instagram

**October 11, 2014 in Mamaroneck, NY | 12pm - 5pm**

On Saturday, October 11, 2014, craft beer lovers will converge under the big tents on Harbor Island Park in Mamaroneck with the opportunity to sample beers from the world's most creative craft brewers offering over 100 domestic and internationally renowned breweries from around the world, along with a mixture of local artisans, live entertainment, a vast array of delectable foods and wonderful views of the harbor and the Long Island Sound.