

Next club meeting

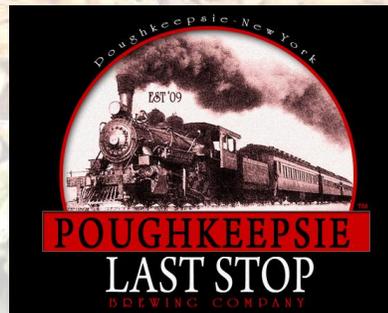
HVHB September 10, 2014 8:00 pm Last Stop

Last Stop Brewery 35 Patrick Lane Poughkeepsie, NY 12603 8:00 pm (Second Wednesday of the month) Last Stop is across the parking lot from Petro fuel oil distributor.

September meeting will have 9C Scottish Export 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 August 13, 2014

Call to order at 8:17PM at Halftime. Each attendee was offered a beer from the on tap selection before the meeting got underway.

Beer #1 by Josh Youngman, Bock from 12 gallon batch using 100% Munich malt

Dann Gavaletz described the 700 year history of the beer of the month: Traditional Bock 5B. Bock started around 1300 in Germany with 33% wheat malt with the rest as a pilsner malt.

<http://www.bjcp.org/2008styles/style05.php#1b>

With wars in 1600, Munich used less wheat; Munich malt was born of necessity. Around 1800, instruments were invented including the hygrometer. The thermometer was used to measure and thus control brewing temperatures. Lagering became the method of making bock beer.

In the late 1800s, immigrants to the United States brought their knowledge and developed improvements including multiple decoction mash techniques. The Bock had a typical 6-7% AABV. European hops in bock beers resulted in a range of 20-25 IBU.

Lagering yeast and temperatures of 50 F (10 C) with a two week initial fermentation were followed by a diacetyl rest at 70 F (21 C) for several days. Temperatures were lowered slowly (mechanical refrigeration had not been invented) to about freezing and the beer continued to ferment for 6-10 weeks.

A double bock will have a higher alcohol of 8-10% ABV. Ice bock was a technique of raising the alcohol by removing the ice and retaining the higher alcohol in the remaining solution.

Beer style next month is Scottish Export 9C

Beer #2 by Dann Gavaletz, Schwarz Bock. Dann obtained a 9% ABV.

Treasury report –Manny reported that there was one new member. There are 42 members and one contributing member. The club spent \$141 for a water testing kit leaving a balance of \$2,408.60

Danielle Chianese announced the first Dutchess Rail trail pub crawl to be held on Saturday Oct. 11th starting at 11:00 am at DaddyO's in Hopewell Junction. The final stop will be at Schatzi's at about 5:30PM Please RSVP by October 1 to Danielle.Chianese@gmail.com. More details are at the club website.

Beer #3 Paul, Bohemian Pilsner. He used pilsner malt and Whyte labs yeast but had to improvise as he did not have Satz hops. The initial fermentation was two weeks at 50 F (10 C). Paul described his new three-vessel electric brewing system and HERMS setup. The system allows Paul to achieve higher efficiency.

Halftime (the hosting location) had a short presentation on how they are planning to expand the homebrew supply section of the store. They plan to dedicate the entire middle section to homebrew supplies and equipment. They want to work with local homebrew clubs on events, competitions and marketing. If you have any special orders leave a note at the store for Mitch. They are working on having an online inventory, and online sales with delivery or store pickup. John Green requested suggestions for an event or to work together, like the upcoming learn to brew day. He can be reached at the email address john@halftimebeverage.com

Halftime expects to email special offers to club member who attended the meeting.

Beer #4 Dennis Decker. West Coast Amber Ale was made with Scottish Yeast 1728. Dennis mentioned that he uses the yeast for all his beers except lagers. This beer had a dry hopping with Cascade.

Beer #5 by Tom Privitera was a San Jovese wine made from second runnings. The wine started with an OG of 1.070.

Cider pressing at Lawrence Farms is planned for the first or second weekend on November similar to 2013. Ian said that he has a trailer that the club can use to haul apples.

Beer #6 by Dennis Decker, Baltic Porter, the beer is only 2 weeks old, it fermented out in 4 days

Beer #7 by Dennis Decker. He brought a Cigar City Hunahpu's Imperial Stout

Dann was asked how he gets peanut butter flavor into his beers. He said he uses an extract from americanspicecompany.com

The anniversary party will be in November and organized by Eric Wassmuth this year.

Eric said that the club needs new officers for 2015. The current officers have served 2 years and have to be replaced per the by-laws. Hilon Potter, the recording secretary, has to retire from office early. Josh Youngman agreed to take minutes for the remainder of the term.

The next meeting will be held at Last Stop brewery near Page Lumber.

Water testing equipment will be available at the next meeting. The test takes up to 15 minutes but cannot be done while the meeting is in process.

Meeting closed at 9:50PM. 23 people attended.

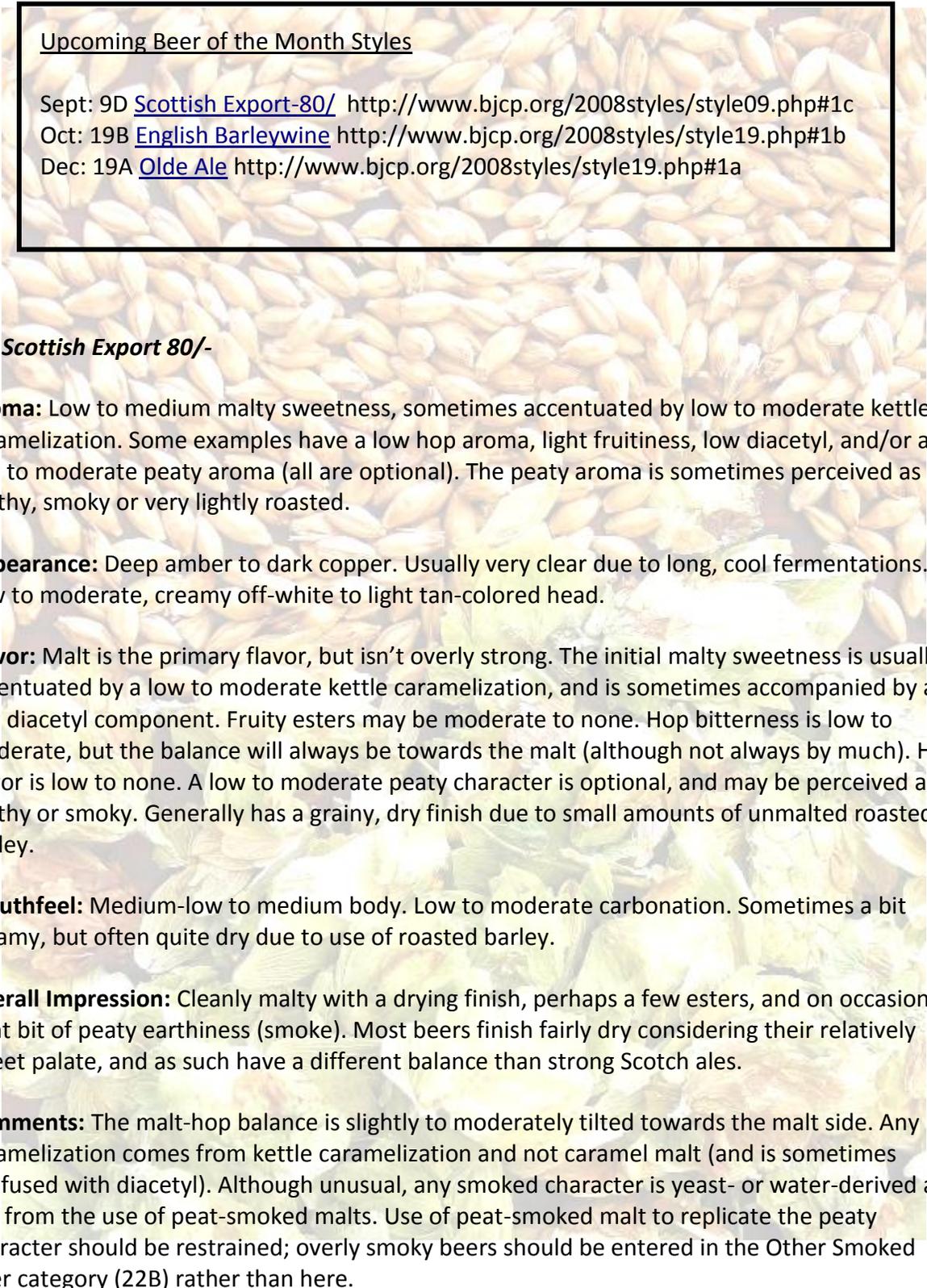
HUDSON VALLEY HOPTEMBER HARVESTFEST: Saturday, September 13th.

Tickets available online at Brown Paper Tickets. 1000 to 1500 people are expected. (<http://www.brownpapertickets.com/event/668986>) The prices will be \$75 for the 1:00-5:00 tastings.

Hoptember will showcase local beer, local food and local musicians. There will be representatives of brewers, distillers and hop farmers. Hops will be available for sale. A pig roast will be one of the featured food items.

Next 2014 meetings

<u>Date/Time</u>	<u>Location</u>
September 10	Last Stop
October 8	To be announced
November Party	To be announced
December 10	To be announced



Upcoming Beer of the Month Styles

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

Oct: 19B [English Barleywine](http://www.bjcp.org/2008styles/style19.php#1b) <http://www.bjcp.org/2008styles/style19.php#1b>

Dec: 19A [Olde Ale](http://www.bjcp.org/2008styles/style19.php#1a) <http://www.bjcp.org/2008styles/style19.php#1a>

9C. Scottish Export 80/-

Aroma: Low to medium malty sweetness, sometimes accentuated by low to moderate kettle caramelization. Some examples have a low hop aroma, light fruitiness, low diacetyl, and/or a low to moderate peaty aroma (all are optional). The peaty aroma is sometimes perceived as earthy, smoky or very lightly roasted.

Appearance: Deep amber to dark copper. Usually very clear due to long, cool fermentations. Low to moderate, creamy off-white to light tan-colored head.

Flavor: Malt is the primary flavor, but isn't overly strong. The initial malty sweetness is usually accentuated by a low to moderate kettle caramelization, and is sometimes accompanied by a low diacetyl component. Fruity esters may be moderate to none. Hop bitterness is low to moderate, but the balance will always be towards the malt (although not always by much). Hop flavor is low to none. A low to moderate peaty character is optional, and may be perceived as earthy or smoky. Generally has a grainy, dry finish due to small amounts of unmalted roasted barley.

Mouthfeel: Medium-low to medium body. Low to moderate carbonation. Sometimes a bit creamy, but often quite dry due to use of roasted barley.

Overall Impression: Cleanly malty with a drying finish, perhaps a few esters, and on occasion a faint bit of peaty earthiness (smoke). Most beers finish fairly dry considering their relatively sweet palate, and as such have a different balance than strong Scotch ales.

Comments: The malt-hop balance is slightly to moderately tilted towards the malt side. Any caramelization comes from kettle caramelization and not caramel malt (and is sometimes confused with diacetyl). Although unusual, any smoked character is yeast- or water-derived and not from the use of peat-smoked malts. Use of peat-smoked malt to replicate the peaty character should be restrained; overly smoky beers should be entered in the Other Smoked Beer category (22B) rather than here.

History: Traditional Scottish session beers reflecting the indigenous ingredients (water, malt), with less hops than their English counterparts (due to the need to import them). Long, cool fermentations are traditionally used in Scottish brewing.

Ingredients: Scottish or English pale base malt. Small amounts of roasted barley add color and flavor, and lend a dry, slightly roasty finish. English hops. Clean, relatively un-attenuative ale yeast. Some commercial brewers add small amounts of crystal, amber, or wheat malts, and adjuncts such as sugar. The optional peaty, earthy and/or smoky character comes from the traditional yeast and from the local malt and water rather than using smoked malts.

Vital Statistics:	OG: 1.040 – 1.054
IBUs: 15 – 30	FG: 1.010 – 1.016
SRM: 9 – 17	ABV: 3.9 – 5.0%

Commercial Examples: Orkney Dark Island, Caledonian 80/- Export Ale, Belhaven 80/- (Belhaven Scottish Ale in the US), Southampton 80 Shilling, Broughton Exciseman's 80/-, Belhaven St. Andrews Ale, McEwan's Export (IPA), Inveralmond Lia Fail, Broughton Merlin's Ale, Arran Dark

Going on a trip -- Beertowns in the USA

<http://draftmag.com/new/beertowns/>

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Fourth annual Beer for Beasts event in Brooklyn Sept 13

The fourth annual Beer for Beasts charity event hosted by BeerAdvocate and Sixpoint Brewery on Saturday, September 13, 2014 will be at the Bell House in Brooklyn, NY.

What can you expect?

- * Dozens of [exclusive beers from Sixpoint](#)
- * Awesome [food vendors](#)
- * The Diabolical [Biz Markie](#)
- * All net proceeds go to the [Humane Society of New York](#)

For more info + tickets: <http://www.beeradvocate.com/b4b/>

Jason & Todd (Alström Bros)
Founders, [BeerAdvocate](#)

