

Next club meeting

**HVHB July 8 8:00 pm**

**PC's Paddock**

**PC'a Paddock, 273 Titusville Road, Poughkeepsie**

8:00 pm (Second Wednesday of the month)

<http://www.pcspaddockrestaurant.com>

July meeting will have 6D American Wheat or Rye as the featured brew.

**Club officers:**

President - Phil Metty

Vice President - Eric Wassmuth

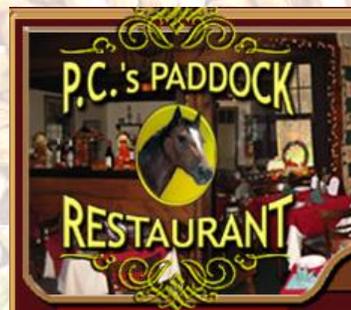
Treasurer – Monica Metty

Sargent at arms – Ian McGregor

Communications Secretary-Phil Van Itallie

Recording Secretary - Josh Youngman

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PC's Paddock

Minutes of Previous club meeting by Phil Van Itallie

**HVHB June 10, 2015**

**Meeting held at Schatzi's Pub**

President Phil Metty called the meeting to order at 8:07. There were two guests who declined to give their names. One noted that he is a "nutty Irishman" and had relatives in the beer business.

Beer #1 was Vielle Provision Saison Dupont, a Commercial product.

Phil Metty gave the beer of the month presentation for Saison. According to the BJCP guidelines, Saison is a seasonal summer brew that is started at the end of the cool season in the French speaking region of Belgium. It has between 5 to 7% ABV and does not have herbs or spices added. It is usually hazy and is fermented at temperatures of 80 degrees Fahrenheit and up.

Treasurer Monica Metty said that the treasury has \$3781.70 before the picnic expenses. Members who have not re-upped were encouraged to lock in the last year of \$20/year dues before the price increase to \$30 per year for 2016 and beyond.

Eric Wassmuth outlined the plans for the 2015 Picnic at Pavilion A at Wilcox Park in Pine Plains. Setting up will start around 11:00 am with cooking at noon. Members are asked to bring CO2 tanks, beer, food and outdoor games. Pavilion A has a roof in case it rains.

Beer #2 was a Saison brewed by Hilon Potter. He started the brew in Septemeber 2014 and added Parsley, Sage, Rosemary and Thyme at the end of the boil..

Phil Metty said that new BJCP guidelines have been released. The IPAs have been grouped and the online exam will be changed to more common styles. The recent online exam had many questions about Biere de Garde, an uncommon style. There has not been any news about the judges examination.

Phil Metty said that Josh Youngman has offered to set up a mini competition to practice judging and improve the critiques. (Critiques are important to improve the quality of the brew.) Beer #3 was Amber Ale by Ed Sablinski, his first ever brew. He made a BSD Extract.

Jim Taylor said that he had made 1000 gallons of beer today in the new Columbia County home of Sloop Brewing. This is Sloop Brewing's third year; the business has out grown the garage operation. The initial batch size was 25 gallons and increased quickly to 55 gallons. Then 110 gallons but the operation was limited by the size of the fermenters.

Sloop Brewing retains Adam Watson as a partner; the owner of the property in Elizaville is also a partner. It is starting up after renovating an 1836 post and beam barn. It has taken nearly a year to refurbish the barn to have a 90 to 900 gallon brewhouse as well as a tasting room. The brewer, Justin, Jim's son, has left his day job. A traveling canning truck will package the beer for distribution outside the area. 12 ounce cans will be used.

Heating will use an 1,860,000 BTU propane heater. There are many energy conservation features in the brewery. Initially there will be four beer products as well as brewed non-alcoholic carbonated soda:

- Three Cs
- Waves of grain
- Galaxy
- Sour Peach

The tasting room will be open as soon as a certificate of occupancy is approved. The barn is 15 minutes North of Re Hook on Columbia County route 19 near Twin Lakes. The spent grain will be shipped to feed pigs and as soil in a mushroom farm.

Phil Metty said that there were some half price brewing kits that Half Time Beverage is closing out.

Beer #4 was a Stout by Phil Van Itallie based on a partial mash extract recipe from Craig Day. Phil said that he had purchased the ingredients for a Saison but the yeast was too old. It started with a specific gravity over 1.090 and stopped fermenting at about 1.030. The brew was stated at the Big Brew Day held at Pantano's in New Paltz. It needs to age.

Show and tell (no picture available yet) had a mash tun PVC distribution tubing made with glue by Phil Metty. Phil said that he would just press the parts together if he were to do it again so

that it would be easier to clean. The bottom half of the PVC pipe was cut so that the wort could flow out the bottom side of the unit. Phil also showed a "bazooka tube" that could be used as a false bottom in a mash tun. He also had a square cross section O-ring for tough to seal corny kegs and some silicon O-rings that seal better than what typically come on kegs.

Phil Metty said that he spent a day with Mark Pfeiffers at Bull and Barrel to be an assistant brewer for a day. While it may seem to be a little like Tom Sawyer as the assistant, the experience was enlightening. Other members of the HVHB club will have opportunities to work with Mark over the next few months.

Beer #5 was a water melon pale ale without carbonation by Dann Gavaletz. Dann divided a 10 gallon batch into two and infused on with two "guttled" seedless water melons -- no rind. Upcoming events (prior to the next Club meeting) were announced including

- Cider Week at HV.com
- Kimlin Cider Mill on Cedar Avenue (on the day of the picnic) -- Ian McGregor is involved in this project.
- Beer and Bacon at the Rhinebeck fairgrounds
- Mead Monday June 22 at Captain Lawrence Brewery in Pleasantville.

Beer #6 was a bourbon foreign stout by Dan Gavaletz. Dan soaked oak chips in Markers Mark bourbon for a month in 1/2 cup of bourbon; the bourbon was sealed, not open to the atmosphere. Then the chips and the bourbon were added to a stout.

Phil Metty told us about a trip to Burlington, Vermont. He was standing in Queen City Brewing and noticed a long line across the street on a Sunday. Queen City offers several bartenders mix of beers on tap. The beer store was selling up to four cans of Heddi Topper and Double Fiddle to each person in line. Typically these beers are released until sold out on Tuesday and Thursdays. People could go back to the end of the line and try to get a second "helping" before the limited release sold out.

Beer #7 was a Flanders Red (a Belgium Sour Beer) by Hilon Potter. The beer was six months old having been mashed on December 31. He added Lacto Breton for two days and boiled the mixture on January 2 before starting the fermentation. It was an attempt to make a Rodenbach which is not as sour as a guise. The less expensive version blends 1/3 old and 2/3 new beer while the elite version uses 2/3 of the old and 1/3 of the new to make a "Gran Cru".

The 50-50 raffle winner was Jim Taylor with \$16 to Jim and \$16 to the club. Rob Cohen brought Chinook and Cascade hops for the club drawing. The meeting adjourned at 9:17.

The July meeting will be held at PC Paddock which serves an IPA brewed by North River.

### Next 2015 meetings

<u>Date/Time</u>	<u>Location</u>
July 8	PC's Paddock
August 12	The Mill
Sept 9	Schatzi's
October 14	Mahoney's
November	Anniversary Party
December 9	Derby

**Beer of the Month** for August

## ***9D. Irish Red Ale***

**Aroma:** Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

**Appearance:** Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

**Flavor:** Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

**Mouthfeel:** Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

**Overall Impression:** An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

**Comments:** Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

**Ingredients:** May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

<b>Vital Statistics:</b>	OG: 1.044 – 1.060
IBUs: 17 – 28	FG: 1.010 – 1.014
SRM: 9 – 18	ABV: 4.0 – 6.0%

**Commercial Examples:** Three Floyds Brian Boru Old Irish Ale, Great Lakes Conway's Irish Ale (a bit strong at 6.5%), Kilkenny Irish Beer, O'Hara's Irish Red Ale, Smithwick's Irish Ale, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale

#### Upcoming Beer of the Month Styles

**September** - 4B [Munich Dunkel](#)  
**October** - 3B [Oktoberfest](#)  
**December** - 22C [Wood-Aged Beer](#)

#### Upcoming Events:

July 12 Keegan American Home Brew rally (see below)  
 July 18 Cider Festival at Barton Orchards (see below)  
 July 30 Burger and Beer bash at Shadows (see below)  
 October The 2015 Rail Ale Trail

## Burgers and Beer at Shadows

Hudson Valley Magazine's  
**BURGER & BEER BASH**

Hudson Valley Magazine is hosting the  
**3rd Annual Burger & Beer Bash**  
 And it's up to YOU to decide which burger is the BEST!

July 30, 2015  
 6:00pm – 10:00pm

Location:

Live Music by



## Keegan Ales AHA Rally

American Homebrewers Association®

**RALLY!**

Coming soon to a location near you.

## Rally with us at Keegan Ales

**Sunday, July 12, 2015**

Time: 1:00 pm - 4:00 pm

Address: [20 St James St. Kingston, NY 12401](#)

Web: [Keegan Ales AHA Rally](#)

Space is limited, please [RSVP](#).

**RSVP NOW!**

AHA Rallies are free to current AHA members. Non-members and expired members can [join now](#) or sign up at a discounted rate at the door.

For any inquiries- please see the [AHA Rally FAQ page](#).

Learn more about [AHA membership benefits](#).

Cheers!

Matt Bolling  
Events & Membership Coordinator



### Rally Features:

- Enjoy Keegan Ales beer samples
- Take 12% off your AHA membership renewal
- Take a VIP tour of the brewery and meet other local homebrewers
- Take home a Rally-exclusive gift from the AHA
- Chance to win great prizes from the AHA and Keegan Ales

SAVOR THE FLAVOR  
RESPONSIBLY

American Homebrewers Association  
A Division of the Brewers Association  
[www.BrewersAssociation.org](http://www.BrewersAssociation.org)



**BREW BETTER BEER**

## Hudson Valley Cider Festival



July 18 | 1:00 pm - 6:00 pm

Cost \$35-\$55

[Barton Orchards](#) 63 Apple Tree Lane, Poughquag, NY 12570

Website <http://townsquarehv.ticketleap.com/hudson-valley-cider-festival/>

### VOLUNTEER REGISTRATION:

<https://docs.google.com/forms/d/1PCwC34q5beus9RmlOy2wxsTHTuH0lqD9hIC5RKoVh4A/viewform>

### FAMILY FRIENDLY:

While the area that will feature the Hard Ciders will remain a 21 and over area, Barton Orchards will be open for the whole family to enjoy! During the event there will be Free Hayrides, Live Music, Farmers Market with a full Bakery, access to regular vendors along with food vendors, petting zoo and so much more! If your guests do want to accompany you in the Hard Cider area, there will be a \$10 Designated Driver ticket — however there will be plenty to do outside of the Cider Area as well.

[Hudson Valley Cider Festival](#) | <http://wpdh.com/events-poughkeepsie/hudson-valley-cider-festival/18-july-2015-barton-orchards/?trackback=tsmclip>