

Next club meeting

## HVHB March 11 8:00 pm Half Time Beverage

Half Time Beverage, 2290 South Rd (US Route 9), Poughkeepsie NY 12601

8:00 pm (Second Wednesday of the month)

March meeting will have 12B [Robust Porter](#) 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



Minutes of Previous club meeting by Josh Youngman

## HVHB February 11, 2015

### HVHB Meeting at Mahoney's

Style of the Month: Double/Imperial IPA

Josh Youngman lead a pre-meeting discussion about the BJCP exam. There is a one-hour, online pre-exam consisting of 200 questions. A 60% score is needed before taking the tasting exam. Josh advised signing up for more than one chance for the on-line exam. There is a one year limit from sign-up until you have to pay for another on line exam and accept a new id number.

The most difficult problem is to find a "slot" for taking a tasting exam. Most clubs have an exam for their members and have few, if any, slots open for non-club members. The typical lead time for scheduling a tasting exam is 18 months. Josh found an open slot at the end of March 2015 and persuaded National and Master level judges from Long Island to come to Poughkeepsie. Paul Stolarski is serving as Exam Administrator. **The tasting judging will be held on Saturday, March 21, 2015.**

Josh offered a copy of the BJCP tasting form and explained that to be a judge, it is necessary to use words to describe the nuances of the brew. It is important to smell, visually observe and taste. Practice is evaluating EVERY brew is encouraged. Numerical scores should be assigned after writing

the comments for each category (Aroma, Appearance, Flavor, Mouthfeel and Overall Impression). Positive comments are encouraged. Suggestion for improvement are welcome.

A Premium Bitter was judged by all. Tom gave his critique of the beer and we discussed perceptions and feedback. Contact Josh if you are interested in being included in BJCP exam prep sessions.

Phil Metty opened the meeting at 8:05 with 20 people attending.

Beer#1: Firestone Walker Double Jack – Donated by Halftime Beverage

Tom Folster talked about the relatively recent style Imperial IPA developed in California in the 1980s.

Beer#2: Double IPA from Hilon Potter – features wild hops from Massachusetts and Rob Cohen's homegrown hops

Beer#3: Danielle Chianese's Pumpkin Spice Beer - features pumpkin in the boil and fermenter and restrained spicing

Beer#4: IPA from Werner Stiegler – Brewcraft extract kit doctored with additional hops

Upcoming Events:

- Keegan Ales Beer and Cheese Festival – March 22nd
- Josh's BJCP Tasting Exam - March 21st - Limited seats Contact Josh Youngman to register ([joshadmin@optonline.net](mailto:joshadmin@optonline.net))
- Competition – March 14th - Judges, Stewards and People to help out needed, contact Dann Gavaletz ([gridironbrewer@hvhomebrewers.com](mailto:gridironbrewer@hvhomebrewers.com))
- Picnic – Date TBD, June 13th conflicts with NHC.

Phil Metty suggested bringing in excess / old brew equipment to raffle off. Tom Foster agreed to bring something in for the March meeting.

Eric still has the water test kit

Let Dann or Josh know if anyone wants to help sort beers for the competition

Monica Metty is looking into getting the club 501-c-3 certified so to make Josh's job as Prize collector easier. Application fee is \$400 with no reoccurring costs. Goal is to get certified by end of year, ready for 2016 competition prize collecting.

Monica Metty, gave the Treasurer's report. The club has \$1294.77. We had \$372.95 in expenses last month and \$78.00 income.

Linda Cohen came with Rob Cohen.

About 65% of the people use BeerSmith brewing tool. Some people use Brew Target or Brew Toad.

50-50 raffle netted \$18 for the club, \$17 for the winner Gregg Liguori. Gregg bought the 3 bags of hops that Rob Cohen brought for the club.

#### Show and Tell:

Dann Gavaletz presented the "Hop Spider", a device that holds a 5 gallon paint strainer bag. It makes hopping simple as hops can be removed after the boil, reducing sludge in the kettle. Users of the system report a slight reduction in hop utilization which is easy to adjust for by upping the hops slightly (10-20%?)

The photograph shows a PVC reducing connection from 6 inch to 4 inch pipe. A large stainless hose clam is used to fasten the paint strainer bag to the smaller end of the PVC fitting. Three large 5/8 inch bolts are used to keep the spider in place, offset from the center. The bolts fit into holes drilled in the fitting. A nut and large flat washer on the inside together with a flat washer and nylon nut are on the outside. The PCV part is intended to remain above the boiling liquid. The parts at a home center will cost about \$4 for the PVC fitting, \$2 for the clamp and \$10 for the bolts, nuts and washers. Dann Gavaletz with Hop Spider



Photo by Monica Metty

#### Charity:

Danielle Chianese is doing the Heart Walk on March 14th. Donations go to a good cause and are appreciated, see Danielle.

#### BJCP Certification:

A group of people interested in BJCP certification has been assembled. The first meeting was 2/11 before the regular meeting.

### Recipe of the Month for April – Schwarzbier:

OG: 1.047  
 FG: 1.010  
 IBU: 30  
 6gallon batch

#### Extract:

6.6lb Pilsner Liquid Extract  
 1lb Munich Liquid Extract  
 11oz Carafa Special II (Steeped)  
 1.65oz Hallatau 4%AA @60min for 27IBU  
 .5oz Halletau 4%AA @20min for 2.8IBU  
 .5oz Halletau 4%aa @0min

#### All grain option:

Replace Extract with:  
 9lbs Pilsner  
 1lb Munich  
 Mash @ 151F

### Next 2015 meetings

<u>Date/Time</u>	<u>Location</u>
March 11	Halftime
April 8	To be announced

**Beer of the Month** for May ( Robust Porter (12B) was listed in February newsletter)

## ***2B. Bohemian Pilsener***

**Aroma:** Rich with complex malt and a spicy, floral Saaz hop bouquet. Some pleasant, restrained diacetyl is acceptable, but need not be present. Otherwise clean, with no fruity esters.

**Appearance:** Very pale gold to deep burnished gold, brilliant to very clear, with a dense, long-lasting, creamy white head.

**Flavor:** Rich, complex maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavor from Saaz hops. Some diacetyl is acceptable, but need not be present. Bitterness is prominent but

never harsh, and does not linger. The aftertaste is balanced between malt and hops. Clean, no fruity esters.

**Mouthfeel:** Medium-bodied (although diacetyl, if present, may make it seem medium-full), medium carbonation.

**Overall Impression:** Crisp, complex and well-rounded yet refreshing.

**Comments:** Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile. Traditional yeast sometimes can provide a background diacetyl note. Dextrins provide additional body, and diacetyl enhances the perception of a fuller palate.

**History:** First brewed in 1842, this style was the original clear, light-colored beer.

**Ingredients:** Soft water with low mineral content, Saaz hops, Moravian malted barley, Czech lager yeast.

<b>Vital Statistics:</b>	OG: 1.044 – 1.056
IBUs: 35 – 45	FG: 1.013 – 1.017
SRM: 3.5 – 6	ABV: 4.2 – 5.4%

**Commercial Examples:** Pilsner Urquell, Krušovice Imperial 12°, Budweiser Budvar (Czechvar in the US), Czech Rebel, Staropramen, Gambrinus Pilsner, Zlaty Bazant Golden Pheasant, Dock Street Bohemian Pilsner

#### Upcoming Beer of the Month Styles

April: 4C [Schwarzbier](#) <http://www.bjcp.org/2008styles/style04.php#1c>

May: 2B [Bohemian Pilsner](#) <http://www.bjcp.org/2008styles/style02.php#1b>

June: 16C [Saison](#) <http://www.bjcp.org/2008styles/style16.php#1c>

## 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.

## 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 fovorite 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.

