

Next club meeting

HVHB October 14 8:00 pm

Mahoney's

Mahoney's Irish Pub, 35 Main Street Poughkeepsie

8:00 pm (Second Wednesday of the month)

Across from Train Station

<http://www.mahoneysirishpub.com/>

October meeting will have 3B, Oktoberfest, 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



Mahoney's.

EVENTS on page 4

Minutes of Previous club meeting by Josh Youngman

September Meeting was held at Schatzi's in Poughkeepsie, September 9, Starting at 8:00pm

Treasury Report: we have \$3400 and 41 paid members

- Beer#1 – HoffbraPumu Dunkel from Halftime
- Beer#2 – Decocted Munich Dunkel from Tom Folster
- Beer#3 – Munich Dunkel from Josh Youngman
- Beer#4 – Belgian Triple with Amarillo – Dann Gaavaletz
- Beer#5 – Pale Ale with Rob's Teamaker and Cascade hops – Paul Stolarski and Gregg Liguori
- Beer#6 – Pumpkin Spice beer Aged in Rum – Bull and Barrel / Mark Peffers
- Beer#7 – Russian Imperial Stout – Eric Wassmuth

Tom Folster gave beer style of the month presentation on Munich Dunkel

Barley Hops and Grapes – Tom's Brew shop is coming along nicely several members checked it out on opening day. Tom can bring orders to club meeting.

50:50 raffle \$24 for the club \$24 for Monica Metty.

Rob Cohen donated hops and several people won packages.

Tom from Barley Hops and Grapes donated some grains and brewhauler for the raffle.

The club needs someone to take over as webmaster and get the site looking current and presentable. Hilon Potter volunteered.

Ian McGregor has made a fall tshirt logo for the club and monica is taking orders for tshirts. we hope to place the order after the October meeting. Place your order with the club's treasurer Monica Metty (pmetty@yahoo.com).

Cider picking - November 8th at Lawrence Farms. Bring buckets, food, beer, cider. Pressing will be the following weekend.

Kimlin Cider Mill has asked to borrow the clubs apple chipper. They will publicize the club. "you break it you buy it" is in effect.

Kimlin is having a Cider event on October 10th. Tickets are \$18 and includes tastings from local cideries and fresh pressed cider.

Officer elections will be in a few months, if you would like to run for a position please reach out to Josh Youngman or Eric Wassmuth

10/4 - 2nd annual Pub Crawl by Bike (Ale Rail Trail?)

Rob provided an overview of his hop farming and shared some stats on this year's crops. He grew 14 varieties and harvested about 10lbs of hops (dry weight).

Rob and Linda will be having a Hopple Party on October 10th at noon. Please RSVP to Rob rob.cohen@gmail.com

Next 2015 meetings

<u>Date/Time</u>	<u>Location</u>
October 14	Mahoney's
November 11	Gunk Haus -- Anniversary Party
December 9	Brown Derby

Beer of the Month for October

3B. Oktoberfest

Aroma: Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma. Caramel aroma is inappropriate.

Appearance: Dark gold to deep orange-red color. Bright clarity, with solid, off-white, foam stand.

Flavor: Initial malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavor is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Clean lager character with no diacetyl or fruity esters.

Mouthfeel: Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

Overall Impression: Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

Comments: Domestic German versions tend to be golden, like a strong Pils-dominated Helles. Export German versions are typically orange-amber in color, and have a distinctive toasty malt character. German beer tax law limits the OG of the style at 14°P since it is a *vollbier*, although American versions can be stronger. “Fest” type beers are special occasion beers that are usually stronger than their everyday counterparts.

History: Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

Ingredients: Grist varies, although German Vienna malt is often the backbone of the grain bill, with some Munich malt, Pils malt, and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome. A decoction mash can help develop the rich malt profile.

Vital Statistics:	OG: 1.050 – 1.057
IBUs: 20 – 28	FG: 1.012 – 1.016
SRM: 7 – 14	ABV: 4.8 – 5.7%

Commercial Examples: Paulaner Oktoberfest, Ayinger Oktoberfest-Märzen, Hacker-Pschorr Original Oktoberfest, Hofbräu Oktoberfest, Victory Festbier, Great Lakes Oktoberfest, Spaten Oktoberfest, Capital Oktoberfest, Gordon Biersch Märzen, Goose Island Oktoberfest, Samuel Adams Oktoberfest (a bit unusual in its late hopping)

Upcoming Beer of the Month Styles
December - 22C [Wood-Aged Beer](#)

Upcoming Events:

- October 4 The 2015 Rail Ale Trail
- October 10 Hopple Party at Rob and Linda Cohen's
- October 10 Kimlin Cider Mill Cider event
- November 7 Learn to brew day
- November 8 Apple Picking at Lawrence Farms

CLEVELAND BEER WEEK

OCTOBER
9-18
2015

Hop on the Cuyahoga Valley Beer Trail for an epic three days into Cleveland's craft beer scene. The Cuyahoga Valley Beer Trail takes you between Cleveland, Akron, and Canton, feeding your insatiable thirst for brands like Great Lakes Brewing Co., Fat Head's, Market Garden Brewery, and Thirsty Dog Brewing Co.

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CRAFT BEER DINING GUIDE** ▶





<http://draftmag.com/lockstock/>

NATIONAL GRAND PRIZE SWEEPSTAKES

One winner. All-inclusive Copper and Kings Weekend for Lock Stock and Smoking Barrels October 30-Nov 1st:

- Transportation: Airfare for two from major airport to Louisville, KY and ground transportation to hotel
- Lodging: Accommodations in downtown Louisville for Friday and Saturday
- Meals: Hangover Brunch Saturday morning
- Tickets and Tours: Two tickets for Lock Stock and Smoking Barrels and Private tour of Copper and Kings with Master Distiller, Brandon O'Daniel
- Bonus: Copper and Kings/DRAFT Swag Bag awaiting winners at hotel

RUNNER UP PRIZE SWEEPSTAKES

- Copper and Kings/DRAFT Swag Bag

Lock, Stock And Smoking Barrels is the only Brandy Barrel Aged Beer Festival in the US. Featuring the exceptional beers of National And Regional brewers all aged in aromatic brandy barrels sourced from the Copper & Kings American Brandy Distillery in Louisville, Kentucky.