

Next club meeting

HVHB August 10 8:00 pm

Schatzi's Pub

Schatzi's Pub

8:00 pm

202 Main St, Poughkeepsie

(Second Wednesday of the month)

lloveschatzis.com

845 454 1179

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

Upcoming EVENTS on page 4



Schatzi's Main St

Minutes of Previous club meeting

The July 13 HVHB club meeting was held at Tavern 23. 16 people attended seated around picnic tables outside the restaurant. The meeting started just after 8:00 pm and concluded at about 9:30 pm.

Tom Folster described Munich Helles, the beer style of the month. Pils was the rage in Germany in the 1800s. Brewing entrepreneurs in Munich offered a local style "helles" meaning "bright". Spaaten (the icon of a garden spade) offered a malty, spiced and better balanced beer than pils. Helles had less hops and became popular.

Beer #1 Eric Wassmuth's German Pilsner made using a lager yeast and over three months of fermentation.

Beer #2 Two bottles of Ettaler Kloster Edel Held provided by **Half Time**.

Beer #3 A helles brewed around the beginning of 2016 by **Manny Hole** which started at 1.060 and finished at 1.018. It was part of a 10 gallon batch in his new equipment which is now producing at a better efficiency.

Beer #4 Josh Youngman's pilsner with extra hops. Citra hops were added as dry hops.

Beer #5 Dann Gavaletz's Dark Porter made using California #5 yeast.

Beer #6 was a Pale Ale by Sierra Nevada Otra Vez Gose which is similar to a Berlinervise but used salt, cactus and grapefruit

Tom Folster gave a presentation on temperature control and measurements. There are three distinct stages of brewing each with different temperature ranges:

Mashing -- selecting the temperature allows the brewer to have more or less fermentable sugars. 152°F is a mid-point to get both fermentable and non-fermentable sugars. Beta amylase enzymes favor generating more fermentables in the temperature range of 140-154°F while Alpha amylase enzymes give more body but less fermentables in the temperature range of 154-158°F.

Wort Chilling -- dropping the temperature as soon as possible after the boil coagulates some solids and reduces the chance of bacterial infection. (A) Setting the brew pot in ice water is one method in which the pot needs to be agitated slightly to avoid cooling just the liquid at the edge of the container. (B) Using an immersion chiller gives a lot more surface area, still needs agitation and has a cost as well as one more item to store when not brewing. (C) A plate chiller is more efficient (quicker) but has a higher cost and uses less water -- plate chillers can use electric motors or CO₂ to move the wort.

Fermentation -- Temperatures are yeast dependent with most ales in the 60-70°F range and lagers at or below 58°F.

Tools to measure temperatures have several common options:

1. Dial thermometer with an analog display. Some dial thermometers can be calibrated.
2. Wands can be inserted into pots or built into the pots. These measure the core temperature.
3. Liquid crystal stick on labels measure the temperature at the surface.
4. IR (infrared) guns are available at Harbor Freight; these quickly measure the surface temperature without needing any physical contact.
5. Thermocouples are self calibrating.

Tom noted that fermentation is an exothermal process; fermentation produces heat. You will need to continually adjust the temperature during fermentation.

Tom advised doing occasional calibration of your thermometers. Use extreme temperatures of using ice water (32°F after sitting 5 minutes) and boiling (212°F) at least once a year is highly recommended. Alternatively, comparing two different thermometers is a quick way of determining if a full re-calibration is needed. It is important to realize that the temperature could be off by $\pm 2^\circ\text{F}$ so splitting the difference is a reasonable way to get a good enough temperature value in the range of interest. (Remember that your equipment is unique; you will need to develop your own process tricks).

Tom explained that while the fermenter temperature is intended to be steady and consistent, you still need to plan on modifying the fermentation temperature:

1. Start high by a few degrees to reduce the time to get the yeast active (for a few hours).
2. Drop the temperature to the value recommended by the yeast manufacturer (for a week).
3. Raise the temperature for a dactyl rest (for a few days)
4. Drop the temperature below the normal fermentation temperature to stop fermentation (for a day or two)

If you experiment, you will almost certainly find a sweet spot for your equipment and get better results.

Monica Metty gave the Treasurer's report stating that the club has \$4874.11. There was spending of 2754.29.

Phil Metty noted that the **National Homebrew Conference** was remarkable in that the behavior of the participants was so positive. It was a very pleasant experience. The next NHC venues are scheduled to be in Minneapolis, Seattle and North Carolina.

The **annual Club Picnic** had a lot of good food (and good beer!!!). Many people saw a good sized black bear while entering the park. One or two people when looking for the bear but fortunately did not meet up real close. The bear did not show up to visit the overnight campers. The neighboring motorcycle group was quiet.

March 11, 2017 will be set as the date for the club's 2017 competition continuing the traditional second Saturday in March. Josh Youngman will set up the calendar. Bryan and Monica Metty will develop prizes. There will be an effort to offer housing for judges who come from out of town so that they do not have to drive back right after the competition.

BJCP classes and a local exam will be offered for September 2017. To become a BJCP judge, you must pass an on-line exam within a calendar year. An off-flavor kit and plans for non- Club meeting tasting sessions will be developed.

The fall season will have a **Learn to Brew day** at Barley Hops and Grapes on November 5, 2016.

Eric Wassmuth has agreed to try to arrange an apple picking day at the same orchard as in 2015. It is understood that the cost may be higher and that guests will be asked to limit the number of apples taken for personal use. A cold snap after a mild winter is expected to reduce the 2016 harvest bounty.

Tom Folster said that Barley, Hops and Grapes is planning to host a First Anniversary party in August or September.

Dann Gavaletz asked if there would be interest in a Club-only tour possibly including FX Matt, Saranac, Council Rock, Omagang and Indian Rock brewers for 14 people at \$75 per person. The possible tour will run about 12 hours on Saturday on October 15th. Several people expressed interest. (<https://hudsonvalleycraftbeertours.com/tours/hvnb-tour-october-15-2016/>). **Cclub members can use coupon code 'homebrew' at checkout to reduce the price from \$150 to the club price of \$75.**

Hilon Potter won \$20 in a 50-50 raffle. Tom Folster, Dann Gavaletz and Eric Weissmuth won swag bags that Phil Metty brought back from the NHC conference.

The Club has a number of PBW and Star San canisters available at a discount. contact Josh Youngman or Phil Metty.

All of our events are publicized on Facebook - if you want to stay in the loop with club activities please visit <https://www.facebook.com/hvhomebrewers>

The club gets some money if you click on an Amazon link from the club website.
www.hvhomebrewers.com

Upcoming Event(s):

No club events planned for August
September 9 2016 (Friday) Hoptember at Dutchess Hops
October 15 Upstate Brewery tour (sign-up now -- see 50% off code is on Page 3 above)
October (tbd) Apple picking
November 5 Learn to Brew day at Barley Hops and Grapes
November (tbd) Cider pressing
March 11, 2017 Club 2017 competition

2016 meetings

<u>Date</u>	<u>Location</u>
Aug 10	Schatzi's
Sept 13	The Mill
Oct 12	Juan Murphy's
Nov 9	Holiday Party
Dec 14	Mahoney's

Upcoming Beers of the Month (with 2008 style guideline identifiers)

August - [17A Berliner Weisse](#)
September - [14B American IPA](#)
October - [18D Belgian Golden Strong Ale](#)
November - Holiday Party, no beer style o' the month
December - [19A Old Ale](#)

Beer of the month for August: [23A Berliner Weisse](#)

2015 guidelines 23A. Berliner Weisse (was 17A in 2008 guidelines)

23A. Berliner Weisse

Overall Impression: A very pale, refreshing, low-alcohol German wheat beer with a clean lactic sourness and a very high carbonation level. A light bread dough malt flavor supports the sourness, which shouldn't seem artificial. Any *Brettanomyces* funk is restrained.

Aroma: A sharply sour character is dominant (moderate to moderately-high). Can have up to a moderately fruity character (often lemony or tart apple). The fruitiness may increase with age and a light flowery character may develop. No hop aroma. The wheat may present as uncooked bread dough in fresher versions; combined with the acidity, may suggest sourdough bread. May optionally have a restrained funky *Brettanomyces* character.

Appearance: Very pale straw in color. Clarity ranges from clear to somewhat hazy. Large, dense, white head with poor retention. Always effervescent.

Flavor: Clean lactic sourness dominates and can be quite strong. Some complementary doughy, bready or grainy wheat flavor is generally noticeable. Hop bitterness is undetectable; sourness provides the balance rather than hops. Never vinegary. A restrained citrusy-lemony or tart apple fruitiness may be detected. Very dry finish. Balance dominated by sourness, but some malt flavor should be present. No hop flavor. May optionally have a restrained funky *Brettanomyces* character.

Mouthfeel: Light body. Very high carbonation. No sensation of alcohol. Crisp, juicy acidity.

Comments: In Germany, it is classified as a *Schankbier* denoting a small beer of starting gravity in the range 7-8 °P. Often served with the addition of a shot of sugar syrups (*mit schuss*) flavored with raspberry (*himbeer*), woodruff (*waldmeister*), or Caraway schnapps (*Kümmel*) to counter the substantial sourness. Has been described by some as the most purely refreshing beer in the world.

History: A regional specialty of Berlin; referred to by Napoleon's troops in 1809 as "the Champagne of the North" due to its lively and elegant character. At one point, it was smoked and there used to be Märzen-strength (14 °P) version. Increasingly rare in German, but some American craft breweries now regularly produce the style.

Characteristic Ingredients: Wheat malt content is typically 50% of the grist (as is tradition with all German wheat beers) with the remainder typically being Pilsner malt. A symbiotic fermentation with top-fermenting yeast and *Lactobacillus* (various strains) provides the sharp sourness, which may be enhanced by blending of beers of different ages during fermentation and by extended cool aging. Hop bitterness is non-existent. Decoction mashing with mash hopping is traditional. German brewing scientists believe that *Brettanomyces* is essential to get the correct flavor profile, but this character is never strong.

Style Comparison: Compared to a lambic, is generally not as acidic and has a clean lactic sourness with restrained to below sensory threshold funk. Also lower in alcohol content.

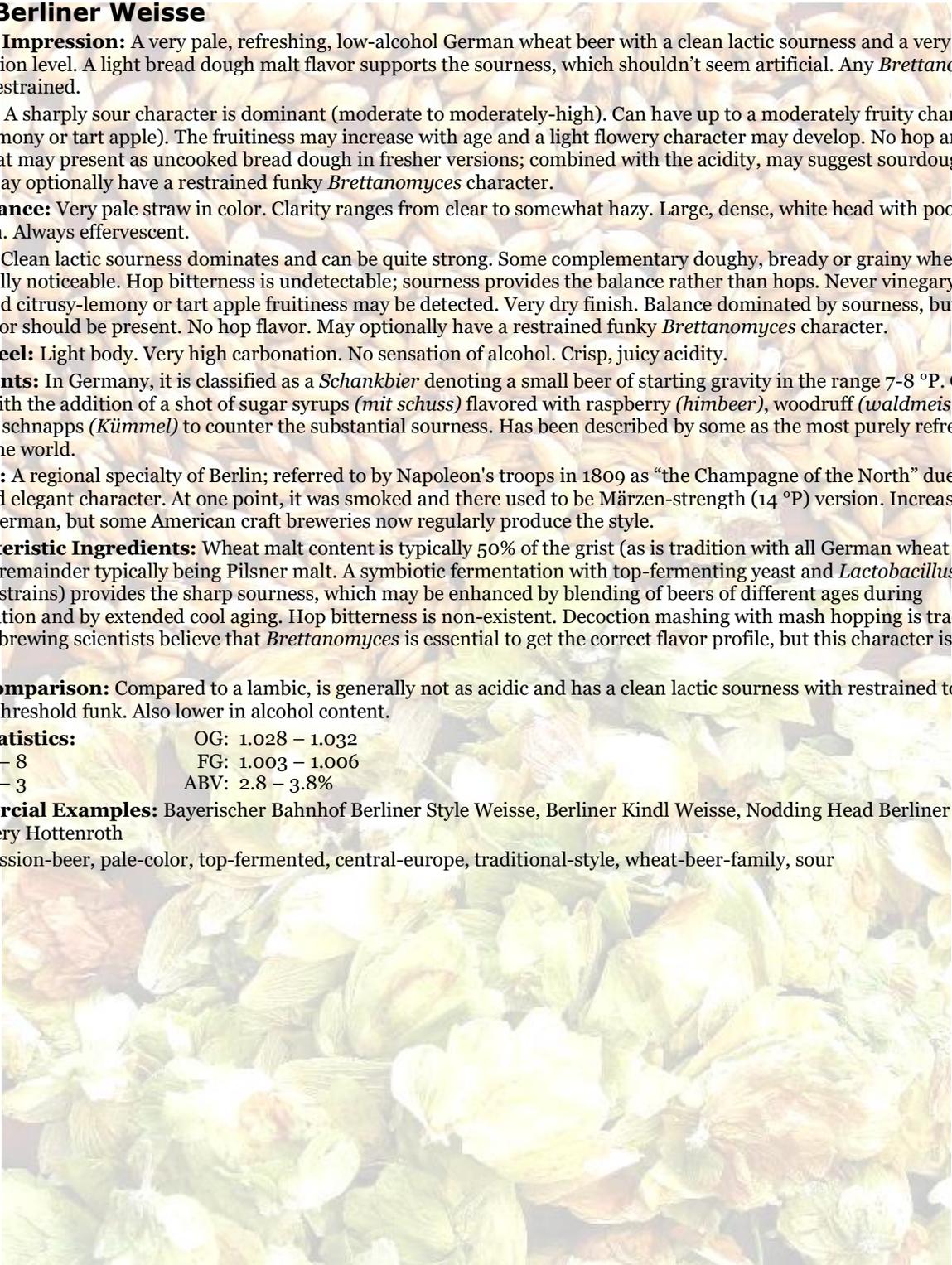
Vital Statistics: OG: 1.028 – 1.032

IBUs: 3 – 8 FG: 1.003 – 1.006

SRM: 2 – 3 ABV: 2.8 – 3.8%

Commercial Examples: Bayerischer Bahnhof Berliner Style Weisse, Berliner Kindl Weisse, Nodding Head Berliner Weisse, The Bruery Hottenroth

Tags: session-beer, pale-color, top-fermented, central-europe, traditional-style, wheat-beer-family, sour



[Tickets](#)[Beer](#)[Food](#)[Parties](#)[Volunteer](#)[Media](#)[FAQ](#)[Discuss](#)

Return of the Belgian Beer Fest. BeerAdvocate Brings its All-Belgian Fest to Portland, Maine. Sponsored by Allagash Brewing Company.

Witbier. Gueuze. Lambic. Dubbel. Tripel. Oud Bruin. Without Belgium, the modern brewing landscape would look very different today. So, to celebrate Belgian beer and its global influence, Jason and Todd Alström, founders of BeerAdvocate, are proud to announce the Return of the Belgian Beer Fest, a new take on their popular festival that ran for many years in Boston. (Read the press release.)

September 17, 2016 | Portland, Maine

The one-day, two-session event will be held on Saturday, September 17 at 58 Fore Street in Portland, Maine, and will feature hundreds of authentic Belgian beers and Belgian-inspired offerings.

Tickets

Tickets are on sale now via Eventbrite for \$55 per person and include all beer tastings and access to one of two sessions on September 17: (1–4:30 p.m. and 6–9:30 p.m.). All attendees must be 21+ with a valid ID. No refunds. No transfers. No exceptions. (Use the ticket form below or [this link](#).)

<https://www.eventbrite.com/e/return-of-the-belgian-beer-fest-2016-tickets-24511036169>



Nearby Breweries cited by Beer Advocate in July 2016 issue of CraftBeer The Catskills, New York

The Catskills offer a mountainous escape with plentiful outdoor activities and famed farm-to-table cuisine. Calling to those getting away from the gridlock, the Catskills embrace a rugged rural culture that's a respite from the rat race.



In the mid-1900s, the bustling "Borscht Belt" hosted thousands of visitors. Though many of the once-resplendent family resorts nestled amongst the Catskills are now defunct, memories of summers past have led modern-day families to seek the same retreat.

Freak Tractor (Model 14) | [Catskill Brewery](#) | Livingston Manor, NY

Freak Tractor is a wild ale brewed with 100 percent Brettanomyces yeast, which imparts a fruity and smooth character without the muskiness of some wild ales. Both refined and unpredictable, this 6.4 percent ABV ale aligns with the Catskills' rustic yet sophisticated culture. Surprisingly full-bodied with a pleasant effervescence, Freak Tractor is both earthy and other-worldly.

Other Breweries Nearby

- [The Roscoe NY Beer Co.](#) | Roscoe, NY
- [Yard Owl Craft Brewery](#) | Gardiner, NY
- [Shrewd Fox Brewery](#) | Eldred, NY
- [Newburgh Brewing Co.](#) | Newburgh, NY
- [Rushing Duck Brewing Co.](#) | Chester, NY

