



Established 1989

Incorporated 1994

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[www.hvhomebrewers.com](http://www.hvhomebrewers.com)

Next club meeting

**HVHB March 9 8:00 pm Mahoney's Irish Pub**

**Mahoney's Irish Pub** 35 Main St, Poughkeepsie, NY 12601  
(Second Wednesday of the month)

Beer of the month: [18C Belgian Tripel](#) (Page 3)

**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 3**

**Have you paid your \$30 2016 Dues?**



Mahoney's Irish Pub

Minutes of Previous club meeting by Josh Youngman

February Meeting was held at HalfTime in Poughkeepsie, February 10.  
February Style of the Month: 18B. American Pale Ale.

Josh Youngman reminded the attendees that there is a club Facebook discussion group to ask questions and share news as well as tech tips:

<https://www.facebook.com/search/top/?q=Hudson%20Valley%20Homebrewers%20Club%20Discussion>

Treasurer Report: \$2441

Beer#1: Sierra Nevada from HalfTime

Beer#2: Blonde Ale by Brian Jameson - Brian split his batch and used two different yeasts: one fresh and one that was grown from a one year old slant. He provided 3 samples, one of which was different to see if people could identify the difference. The results were not statistically significant.

Beer#3: Session IPA by Dann Gavaletz

Beer#4: Red IPA by Bull & Barrel

Beer#5: Imperial Stout by Hilon Potter

Beer#6: Offtender Barrel Aged Ale from John/HalfTime

Beer#7: Centennial IPA by Josh Youngman

Beer#8: Golden (very) Sour by Josh Youngman

There were a few more but we could not remember them all.

National Homebrewers Conference (NHC) is June 9-11 in Baltimore. Club is discussing having a table and sending beer and members. Talk to Josh if interested in attending or donating beer. Registration is March 8th and you must be an AHA member.

Picnic: Date TBD, it should not be June 11 due to overlap with NHC.

Competition: Registrations are rolling in. We have over 200 entries as of the February meeting.

Competition Prizes: Brian Jameson and Monica Metty are getting lots of good prizes.

Best of Show Prize: Saranac had to back out due to scheduling. We are looking at other options. Keegan may be an option.

Brewers Choice Prize: Winner will brew at Bull and Barrel again this year.

Due have gone up to \$30. Please change any PayPal recurring payments to be paid on January 1st at the \$30 rate.

50:50 netted the club the usual amount.

Don't forget to use the clubs Amazon Affiliate link when buying stuff from Amazon; it can be found on the homepage:  
<http://www.hvhomebrewers.com>

The club gets a cut from every purchase and doesn't add to your cost. (The club benefits without costing you anything extra!). We got about \$75 in 2015 (We started in October 2015) and already have over \$75 as of mid-February 2016.

Don't forget to use the clubs AHA affiliate link if you are renewing / signing up for AHA membership. link is at the bottom of our homepage.

Facebook will be used to communicate events and info. Make sure you "like" our Facebook page and "subscribe" to our events. By liking and subscribing, Facebook will ensure you get notified when something is happening.

Show and Tell: Hilon Potter brought a ceramic (so it can handle hot liquid) wort pump (\$20) and speed controller (\$5) he built for his rims system:

Pump -- Yosoo® Solar DC 12V 24V Hot Water Circulation Pump Brushless Motor Water Pump 3M 5M Low Noise csf (DC 12V)

[http://www.amazon.com/gp/product/B00DWORE5A?psc=1&redirect=true&ref\\_=oh\\_aui\\_detailpage\\_o02\\_s00](http://www.amazon.com/gp/product/B00DWORE5A?psc=1&redirect=true&ref_=oh_aui_detailpage_o02_s00)

Controller --UniqueGoods 6V 12V 24V 28V 3A 80W DC Motor Speed Controller (PWM) Adjustable Variable Speed Switch DC Motor Driver 1203B

[http://www.amazon.com/gp/product/B010JLKUMW?psc=1&redirect=true&ref\\_=oh\\_aui\\_detailpage\\_o00\\_s00](http://www.amazon.com/gp/product/B010JLKUMW?psc=1&redirect=true&ref_=oh_aui_detailpage_o00_s00)

## **Calendar:**

March 12: Club competition

May 14: Sloop Brewing Party/Fundraiser for Sloop Woodie Guthrie

May tbd: Brew in a bag day at HalfTime

June 4: All City Grill beer festival in LaGrangeville

June 6: CIA, Hyde Park, Beer Tasting and Food Pairing

June 9-11 National Homebrew Conference in Baltimore

June 25: Club picnic

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>

Josh Youngman said that the club gets some money if you click on an Amazon link from the club website.  
[www.hvhomebrewers.com](http://www.hvhomebrewers.com)

## 2016 meetings

<u>Date</u>	<u>Location</u>
Mar 9	Mahoney's
Apr 13	Brown Derby
May 11	Dutchess Hops
June 8	Schatzi's
July 13	Tavern 23
Aug 10	Schatzi's
Sept 13	The Mill
Oct 12	Juan Murphy's
Nov 9	Holiday Party
Dec 14	Mahoney's

## Upcoming Events:

- March 12 -- 26th Annual Hudson Valley Homebrewers Competition
- May 14 -- Sloop Brewing Party/Fundraiser for Sloop Woodie Guthrie
- May tbd -- Brew in a bag day at HalfTime
- June 3-4 -- Beer Advocate International in Boston
- June 4 -- All City Grill beer festival in LaGrangeville
- June 9-11 -- National Home Brewers Conference in Baltimore
- June 25 -- Club picnic

### ***18C. Belgian Tripel***

**Aroma:** Complex with moderate to significant spiciness, moderate fruity esters and low alcohol and hop aromas. Generous spicy, peppery, sometimes clove-like phenols. Esters are often reminiscent of citrus fruits such as oranges, but may sometimes have a slight banana character. A low yet distinctive spicy, floral, sometimes perfumy hop character is usually found. Alcohols are soft, spicy and low in intensity. No hot alcohol or solventy aromas. The malt character is light. No diacetyl.

**Appearance:** Deep yellow to deep gold in color. Good clarity. Effervescent. Long-lasting, creamy, rocky, white head resulting in characteristic "Belgian lace" on the glass as it fades.

**Flavor:** Marriage of spicy, fruity and alcohol flavors supported by a soft malt character. Low to moderate phenols are peppery in character. Esters are reminiscent of citrus fruit such as orange or sometimes lemon. A low to moderate spicy hop character is usually found. Alcohols are soft, spicy, often a bit sweet and low in intensity. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness lends a dry finish with a moderately bitter aftertaste. No diacetyl.

**Mouthfeel:** Medium-light to medium body, although lighter than the substantial gravity would suggest (thanks to sugar and high carbonation). High alcohol content adds a pleasant creaminess but little to no obvious warming sensation. No hot alcohol or solventy character. Always effervescent. Never astringent.

**Overall Impression:** Strongly resembles a Strong Golden Ale but slightly darker and somewhat fuller-bodied. Usually has a more rounded malt flavor but should not be sweet.

**Comments:** High in alcohol but does not taste strongly of alcohol. The best examples are sneaky, not obvious. High carbonation and attenuation helps to bring out the many flavors and to increase the perception of a dry finish. Most Trappist versions have at least 30 IBUs and are very dry. Traditionally bottle-conditioned (“refermented in the bottle”).

**History:** Originally popularized by the Trappist monastery at Westmalle.

**Ingredients:** The light color and relatively light body for a beer of this strength are the result of using Pilsner malt and up to 20% white sugar. Noble hops or Styrian Goldings are commonly used. Belgian yeast strains are used – those that produce fruity esters, spicy phenolics and higher alcohols – often aided by slightly warmer fermentation temperatures. Spice additions are generally not traditional, and if used, should not be recognizable as such. Fairly soft water.

<b>Vital Statistics:</b>	OG: 1.075 – 1.085
IBUs: 20 – 40	FG: 1.008 – 1.014
SRM: 4.5 – 7	ABV: 7.5 – 9.5%

**Commercial Examples:** Westmalle Tripel, La Rulles Tripel, St. Bernardus Tripel, Chimay Cinq Cents (White), Watou Tripel, Val-Dieu Triple, Affligem Tripel, Grimbergen Tripel, La Trappe Tripel, Witkap Pater Tripel, Corsendonk Abbey Pale Ale, St. Feuillien Tripel, Bink Tripel, Tripel Karmeliet, New Belgium Trippel, Unibroue La Fin du Monde, Dragonmead Final Absolution, Allagash Tripel Reserve, Victory Golden Monkey

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## Craft brewers reinvent brown ales

Brown ales were a mainstay of the early craft brewing movement but lost their luster over time as brewers moved on to other styles. Now brewers are reinventing the category with brown ales that range from approachable English-style brown ales to bourbon barrel-aged imperial brown ales brewed with coffee.

<http://www.seriousseats.com/2016/02/must-drink-brown-ale-beer-to-try.html>

### Suggested samples include:

- Surly Brewing Co. Bender (*American Brown Ale*; 5.1% ABV)
- Midnight Sun Brewing Kodiak (*American Brown Ale*; 5% ABV)
- Against the Grain The Brown Note (*English Brown Ale*; 5% ABV)
- Alesmith Brewing Co. Nut Brown (*English Brown Ale*; 5% ABV)
- Uerige Sticke (*German Altbier*; 6.5% ABV)
- New Belgium La Folie (*Sour Brown Ale*; 7% ABV)
- Funky Buddha Brewery French Toast (*Double Brown Ale*; 8.8% ABV)
- Prairie Artisan Ales Coffee Okie (*Imperial Brown Ale*; 13% ABV)
- Dogfish Head Palo Santo Marron (*Imperial Brown Ale*; 12% ABV)

## Competition Sponsors

HalfTime Beverage -- 2290 South Road, Poughkeepsie  
 Barley Hops and Grapes -- 16 E Market Street, Red Hook  
 Cryo-Weld 60 -- Firemans Way, Poughkeepsie

Please thank our sponsors



AHA/BJCP Sanctioned Competitions

### National Homebrew Competition

- Competition Information ▶
- Registration & Entry
- Rules and Regulations
- Frequently Asked Questions
- Winners
- Sponsors

### Become a Certified Beer Judge

GABF Pro-Am

#### COMPETITIONS

f 1085
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g+
12
12

## Competition Information

The National Homebrew Competition (NHC), an AHA/BJCP sanctioned competition, is the world's largest international beer competition recognizing the most outstanding homebrewed beer, mead, and cider produced by amateur brewers worldwide.



### Important Dates for the 2016 Competition

<b>Application Window:</b>	February 1 – February 7, 2016
<b>First Round Shipping</b>	February 29 – March 9, 2016
<b>First Round</b>	March 11 – April 17, 2016
<b>Final Round Judging</b>	June 9, 2016*
<b>Final Round Winners Announced</b>	June 11, 2016*

\*During the American Homebrewers Association National Homebrewers Conference

[HTTP://WWW.HOMEBREWERSASSOCIATION.ORG/COMPETITIONS/NATIONAL-HOMEBREW-COMPETITION/COMPETITION-  
INFORMATION/?UTM\\_SOURCE=INFORMZ&UTM\\_MEDIUM=EMAIL&UTM\\_CAMPAIGN=DEFAULT](http://www.homebrewersassociation.org/competitions/national-homebrew-competition/competition-information/?utm_source=INFORMZ&utm_medium=EMAIL&utm_campaign=DEFAULT)

## Register for NHB on March 8 -- Register for NHB on March 8

### Save the Date: 2016 National Homebrewers Conference

December 14, 2015

*The 2016 National Homebrewers Conference will take place June 9-11 in Baltimore, Maryland.*

The American Homebrewers Association is bringing the 38th annual National Homebrewers Conference to Baltimore in 2016! On June 9-11, brewers from across the country and around the globe will gather to celebrate all things beer, mead and cider.



#### Registration opens March 8th!

For more details on the 2016 National Homebrewers Conference after the New Year! In the meantime, watch the video below if you're not sure what the conference is all about...

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### Zymurgy - March/April 2016

Zymurgy magazine is one of the most popular AHA membership benefits. [Join](#) the AHA to get six issues a year (starting at \$38)

[http://www.homebrewersassociation.org/magazine/search-zymurgy-issues/?utm\\_source=Informz&utm\\_medium=Email&utm\\_campaign=Default](http://www.homebrewersassociation.org/magazine/search-zymurgy-issues/?utm_source=Informz&utm_medium=Email&utm_campaign=Default)

#### Modern Day IPAs *Mitch Steele*

#### Foraging for Fermentables: (Safely) Using Local Ingredients *Stan Hieronymus*

#### Uncharted Territory: Brewing with *S. eubayanus* *Jared Spidel*

#### Quick and Easy Malted Cider *Amahl Turczyn*

#### Recipes in this Issue

- Summer in Salisbury
- Peach IPA
- Imperial Coffee IPA
- Green Tea Double IPA
- (512) Pecan Porter Clone
- Eubaynus Brown Porter
- Citra India Pale Lager/American Pale Ale
- Quick and Easy Malted Cider
- Kate's Kolsch
- Meat Cigar
- Shout Out Legacy India Pale Lager

#### Columns

**Editor's Desk** *By Jill Redding*

**From the Glass** *By Gary Glass*

**World of Worts** *By Charlie Papazian*

**Last Drop** *By Steve Ruch*

[DRAFT Magazine <DRAFTMagazine@email.draftmag.ewaymail10.com>](mailto:DRAFTMagazine@email.draftmag.ewaymail10.com)

# DRAFT



[Kate Bernot](#), February 16, 2016

### **Bold City Killer Whale Cream Ale**

This Jacksonville, Florida-brewed cream ale provides a dose of year-round sunshine, with a corn husk and soft hay aroma that foreshadows the flavorful, corn-and-lemon sip. If you're always a lager drinker, this could add variety to your routine.

### **Yuengling Porter**

If you've only tried the lager from America's oldest brewery, you're missing out on Yuengling's smooth pre-Prohibition-style porter. It's distinguished from modern porters by the absence of roast; instead, rustic hops temper cola and molasses sweetness before a dry finish wraps up the swallow.

### **New Glarus Spotted Cow**

Every Wisconsinite knows this beer (it might just be the unofficial state beverage). This cream ale displays less corn sweetness than others; instead, grainy malt flavor with light pome fruit notes washes across the tongue, punctuated by soft bubbles. Naturally, it would be a match for a mild cheddar or Butterkase cheese.

### **Lucky Bucket Lager**

Before Prohibition, American pilsners packed more flavor than decades later when light beers became the norm. In that spirit, this Nebraska-brewed lager dials up the malt backbone with bready flavors reminiscent of a sourdough loaf, studded with woody, rustic American hops.

### **St. Florian's California Common**

This GABF bronze-winning California common marries the hallmarks of the style perfectly: Earthy, lightly floral hops meet mellow, toasted malts for a cohesive sip that ends with a clean, pleasantly bitter full stop.

### **Little Harpeth Chicken Scratch**

This pre-Prohibition-style pilsner from Nashville's Little Harpeth recently debuted in cans, a natural package for the crushable lager. It's packed with sweet, grainy malt flavor as well as a perceptible corn savoriness balanced by floral Cluster hops, a variety native to the U.S.

### **Upstate Common Sense**

The Kentucky common, a beer style born in the Louisville area after the Civil War, is often mistakenly brewed as a sour beer; it was more likely a dark-colored, sessionable ale. Upstate's is caramel-forward, with low hop bitterness and a lightly mineral finish to keep it refreshing. Surprisingly, it's brewed in Elmira, New York, 650-plus miles from Louisville.

### **Mother Earth Cali Creamin' Vanilla Cream Ale**

Here's a 21st-century twist on a cream ale: This beer's corn sweetness meets with vanilla additions to give the impression of a cream soda. It's not overly sweet—light hop bitterness sweeps in midsip to remind you that this isn't a kid's beverage.

### **Rio Grande Outlaw Lager**

Anchor Brewing invented the California common in 1896; other brewers have since picked up the style. There's plenty of malt depth to savor in this New Mexico-brewed version: Earthy hops accent robust cereal grains in a totally even sip.

### **Fullsteam El Toro**

Fullsteam brews El Toro with North Carolina-grown barley and corn, lending a soft mouthfeel to the crisp, bright beer. You'll find light lemony tartness midway through the approachable sip, just the thing to whisk away winter blues.

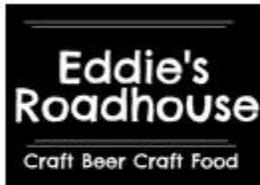
## Save a buck on a beer?



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[www.eddiesroadhouse.com](http://www.eddiesroadhouse.com)

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