

Next club meeting

**HVHB December 13 8:00 pm Brown Derby**

**Brown Derby 96 Main Street Poughkeepsie, NY 12601**  
8:00 pm (Second Wednesday of the month)  
[thebrownderbyny.com](http://thebrownderbyny.com)

**Club officers:**

President - Dann Gavaletz  
Vice President - Phil Metty  
Treasurer – Brian Jameson  
Sargent at arms – Justin Lomas  
Communications Secretary- Hilon Potter  
Recording Secretary - Phil Van Itallie

**Upcoming EVENTS on page 1**



Brown Derby Main St  
Poughkeepsie

**November club Anniversary dinner meeting was held at American Legion**

November 8, 2017 Hudson Valley Home Brewers Anniversary dinner meeting was held at American Legion in Poughkeepsie. No business was transacted. There are no minutes.

Food was catered by Bubba Bean BBQ. Club members brought beer, wine, soda, seltzer, kombucha, and/or cider to share as well as a dessert. The party started at 7:00 pm. The meeting adjourned at about 9:30 pm.

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

**Upcoming Event(s):**

December 13, 2017 Election of Club Officers for 2018  
March 10, 2018 Homebrewers Competition at American Legion in Poughkeepsie

**2017 meetings and beers of the month** (with 2015 style guideline identifiers)

<u>Date</u>	<u>Style</u>	<u>Location</u>
Dec 13	17C Wee Heavy	Brown Derby

**December 2017 Beer of the Month****17C. Wee Heavy**

**Overall Impression:** Rich, malty, dextrinous, and usually caramel-sweet, these beers can give an impression that is suggestive of a dessert. Complex secondary malt and alcohol flavors prevent a one-dimensional quality. Strength and maltiness can vary, but should not be cloying or syrupy.

**Aroma:** Deeply malty, with a strong caramel component. Lightly smoky secondary aromas may also be present, adding complexity; peat smoke is inappropriate. Diacetyl should be low to none. Low to moderate esters and alcohol are often present in stronger versions. Hops are very low to none, and can be slightly earthy or floral.

**Appearance:** Light copper to dark brown color, often with deep ruby highlights. Clear. Usually has a large tan head, which may not persist. Legs may be evident in stronger versions.

**Flavor:** Richly malty with significant caramel (particularly in stronger versions). Hints of roasted malt may be present (sometimes perceived as a faint smoke character), as may some nutty character, all of which may last into the finish. Peat smoke is inappropriate. Hop flavors and bitterness are low to medium-low, so the malt presence should dominate the balance. Diacetyl should be low to none. Low to moderate esters and alcohol are usually present. Esters may suggest plums, raisins or dried fruit. The palate is usually full and sweet, but the finish may be sweet to medium-dry, sometimes with a light roasty-grainy note.

**Mouthfeel:** Medium-full to full-bodied, with some versions (but not all) having a thick, chewy viscosity. A smooth, alcoholic warmth is usually present and is quite welcome since it balances the malty sweetness. Moderate carbonation.

**Comments:** Also known as “strong Scotch ale.” The term “wee heavy” means “small strong” and traces to the beer that made the term famous, Fowler’s Wee Heavy, a 12 Guinea Ale. Historically, the strongest beer from a Scottish ale parti-gyle.

**History:** More related to historical brews than modern lower-strength Scottish ales, these beers have their roots in the strong ales of the 1700s and 1800s, although formulations and methods have changed. A premium product, often produced for export. Modern versions have lower starting and finishing gravities than their historical ancestors.

**Characteristic Ingredients:** Well-modified pale malt, with roasted barley for color. May use some crystal malt for color adjustment. Slight smoke character may be present in some versions, but derives from roasted grains or from the boil. Peated malt is absolutely not traditional.

**Style Comparison:** Somewhat similar to an English Barleywine.

**Vital Statistics:** OG: 1.070 – 1.130  
 IBUs: 17 – 35 FG: 1.018 – 1.040  
 SRM: 14 – 25 ABV: 6.5 – 10.0%

**Commercial Examples:** Belhaven Wee Heavy, Gordon Highland Scotch Ale, Inveralmond Blackfriar, McEwan’s Scotch Ale, Orkney Skull Splitter, Traquair House Ale

**Tags:** high-strength, amber-color, top-fermented, british-isles, traditional-style, strong-ale-family, malty

**Apple Picking and Pressing**

This year, the club picked on Saturday November 18 at Lawrence Farms and pressed on Sunday November 19 at Hops Hollow Farm

The pressing was the inaugural use of the club’s new hydraulic cider press (thanks to Josh Youngman and Rob Cohen).

Pictures and videos are on the club web site. Some pressing scenes are shown below.



Initial set up of new press



Putting the screen over the tray



Inside the tent -- pressing on the left and setting up a stack on the right



Smoothing the apples in the prep station



Setting up the Metty's new old-style press



Phil Metty and John Fry Getting ready to crank down

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## Albany, New York: America's Forgotten Beer City



<https://www.beeradvocate.com/articles/16826/albany-new-york-americas-forgotten-beer-city/>

Excerpted from [Fermented Culture](#) by Craig Gravina | Nov 2017 | [Issue #130](#)

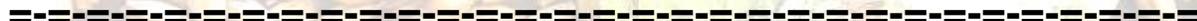
Brewing started in New York City, or New Amsterdam as it was known, but by the mid-17th century, the village of Beverwijck (which became Albany under British rule), and the surrounding patroonship of Rensselearswijck, had between eight and 20 breweries at any given time. One prominent early Dutch family, the Gansevoorts, operated their Albany brewery for nearly 150 years, before closing in 1805.

As New York City grew in the late 1700s, so too did the microbial dangers lurking within its waters. With the city's water fouled, Hudson Valley brewers filled the void and began supplying beer downriver.

By the 1790s, the robust wheat and oat beer made by the Dutch gave way to the strong barley ales of newly arrived Scots and Brits. Brewers like James Boyd, Robert Dunlop, and Abraham Nash opened breweries in Albany and neighboring Troy, while the Vassars saw early success in Poughkeepsie. The first mention of Albany Ale appeared in March 1805, when the New York Morning Chronicle began featuring advertisements for Edward Le Breton's "Fine Albany Ale." And so began a phenomenon.

As Albany Ale's popularity grew, the size of Albany's breweries grew with it. In 1824, Fidler & Taylor brewed 250 barrels per day. The growing industry also attracted young brewers looking for opportunity in America. Peter Ballantine immigrated to Albany from Scotland in the early 1820s and apprenticed with Robert Dunlop, learning the trade that later helped him establish P. Ballantine & Sons in Newark, N.J.

After Prohibition, Albany Ale was little more than a memory.




**imbibe** LIQUID CULTURE  
**Best Beers for Fall**

By Emma Janzen [Wine + Beer](#) November 2, 2017

[http://imbibemagazine.com/best-beers-for-fall/?utm\\_source=Tasting+Notes](http://imbibemagazine.com/best-beers-for-fall/?utm_source=Tasting+Notes)

Bold, roasty, smoky, malty—just a few of the ways people often describe the flavors of fall beers. Wondering what you should be drinking as we transition to cooler weather? We asked a handful of beer pros around the country to recommend some of the best beers for fall sipping.

### [Aecht Schlenkerla | Rauchbier Märzen](#)

*Bamburg, Germany, 5.1%*

From a 1600s-era brewery in Bamburg, Germany, this bold brew has been called the original smoked beer, thanks to the smoked malts used in the recipe. "This beer has immense smoke flavors to it but is still incredibly balanced," says [Fountainhead](#) beer director Bob Zacharias. "If I am at a bonfire or grilling outside, this is the perfect beer for me."

### [Founders Brewing Co. | Breakfast Stout](#)

*Grand Rapids, MI, 8.3% ABV*

"When I'm looking for something bigger, darker, thicker and deeper for the fall beer season, one of my favorites is Founders' Breakfast Stout," says Cameron Read, brewing director at [Edmund's](#)

[Oast](#) in Charleston, South Carolina. At 8.3% ABV, this brew packs a punch with two types of coffee and imported chocolate. It also has a luxurious mouthfeel thanks to an abundance of flaked oats. “With just the right balance of bitter roasted flavors and sweet malty goodness, it’s hard not think about opening another bottle as the last few drops are drained whatever lace stained glass was lucky enough to receive a pour of this full bodied temptress,” Read says.

**The Bruery | Midnight Autumn Maple**

*Placentia, CA, 9% ABV*

The classic Autumn Maple got a facelift this year. With more dark roasted malts, the updated imperial ale is made with midnight wheat, cinnamon, nutmeg, allspice, vanilla, maple syrup and yams. “The rich roast is still present from the vast quantity of yams and the sweet touch of maple syrup remains,” says Beth and Craig Wathen, owners of [City Beer Store](#) in San Francisco. “The silky spice-laced beer easily stands in for that slice of pie one considers at the end of a meal.”

**Jolly Pumpkin Artisan Ales | Fuego Del Otoño**

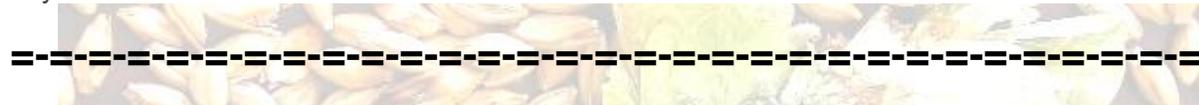
*Dexter, MI 6.1% ABV*

The Michigan brewery calls this Fall Saison a beer worth contemplating, and Katherine Kyle, general manager of [Blind Tiger Ale House](#) in NYC agrees. “It’s lusty malts complemented by light spice and chestnuts finishes dry in a delightfully sour fashion. It points towards the deeper beers of the winter while still grabbing at what’s left of the sun. The perfect beer for fall.”

**Sierra Nevada | Celebration**

*Chico, CA and Mills River, NC, 6.8% ABV*

Sierra Nevada has brewed this beauty when the fresh hops arrive after [hop harvest](#) every year since 1981. “It’s one of the original American IPAs,” says Kevin Floyd of [Hay Merchant](#) in Houston. “Sierra Nevada only releases it in the fall, and it’s always amazing, fresh and can be found almost anywhere.”



**The CraftBeer.com Beer & Food Course at the CIA**

The Culinary Institute of America is proud to promote the [CraftBeer.com Beer & Food Course](#), brought to us from the Brewers Association and CIA graduate Adam Dulye. This comprehensive online program features engaging educational videos, an extraordinary knowledge of beer and food pairing and resourceful demonstrations on how to expertly present craft beer. Available now at [ciaprochef.com/beerandfood](#).

quintessential pumpkin beer, Autumn Blaze. A malty ale brewed with puréed pumpkin right in the mash, this beer has notes of nutmeg, allspice, and cinnamon that basically make it liquid pumpkin pie. (Mind you, a 5% ABV liquid pumpkin pie.)



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Several Best of 2017 reviews including Jamie Bogner, John Holl, Stan Hieronymus, Jordanne Bryant, John Verive and Josh Weikert.

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## BeerSmith Home Brewing News



### Five Ways to Improve Brewhouse Efficiency by Brad Smith

[http://beersmith.com/morebeer?utm\\_source=getresponse&utm\\_medium=email&utm\\_campaign=beersmith\\_blog&utm\\_content=%5BBBSHB%5D%20Five%20Ways%20to%20Improve%20Brewhouse%20Efficiency](http://beersmith.com/morebeer?utm_source=getresponse&utm_medium=email&utm_campaign=beersmith_blog&utm_content=%5BBBSHB%5D%20Five%20Ways%20to%20Improve%20Brewhouse%20Efficiency)

All grain brewers can be obsessive about the efficiency of their brewing system. This week (November 11 Blog) we will look at 5 methods you can use to improve your overall brewhouse efficiency.

1. Improve the Milling of your Grains
2. Mash Out or Sparge with Hot Water
3. Sparge Slowly
4. Minimize Losses in your System
5. Pick a Properly Designed Mash Tun

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## Beeradvocate®

### Will Work for Beer: Volunteering in the Brewing Industry

<https://www.beeradvocate.com/articles/16699/will-work-for-beer-volunteering-in-the-brewing-industry-offers-advantages-along-with-risks/>

Excerpted from article by Bryan Roth | Oct 2017 | [Issue #129](#)

Volunteering for businesses is nothing new, even in beer. In recent years, breweries around the country have harnessed the fervor of fans to expedite packaging, staff events, and more. Small startups like Barley Mow to well-funded outfits that include [Golden Road Brewing](#) (in its early days) and a reopened [Celis Brewery](#) have all seen volunteer labor as a way to get extra help with a liquid payout.

For those that offer up their time free of charge, the connection is seen as an exciting way to deepen a love for beer. It seems like a win-win for brewery and beer enthusiast, but as the pervasiveness of free labor continues, some are cautioning against the use of volunteers in brewing's industrial process. It's not just about doing what you love—even if it's at no cost—thanks to a variety of potential legal and ethical issues that surround the practice.

There are real concerns about using volunteers in an industrial workplace with a variety of potential hazards.

According to the Bureau of Labor Statistics, there were 390 total occupational injuries reported to the government in 2015, the most recent year of data. That's less than 2014 (530) but more than double what it was five years prior. Most common are exposures to harmful substances, overexertion, and slips, trips, or falls. All things that could easily happen to a volunteer packing cans, cleaning kegs, or helping with other tasks in a busy brewery.

According to the Corporation for National and Community Service, 62.6 million Americans volunteered 7.9 billion hours in 2015, the most recent year of data collected. The value of that time amounted to just over \$24 per hour, based on estimates by the nonprofit Independent Sector organization.

These figures are dominated by involvement in nonprofits and socially-motivated organizations, however, not profit-seeking businesses like breweries. In that case, it could be argued that the hourly value might be higher for a company that cuts its costs. At the same time, volunteers accrue professional experience they may not otherwise gain

"There's definitely a long-term liability [with] volunteers, especially if it's the same person that volunteers and they're not being compensated over many hours," says Candace L. Moon, a San Diego-based attorney who specializes in issues related to the beer industry. "At some point, it may become in that person's best interest to potentially sue for unpaid wages."

And that doesn't cover the most serious threat.

"Healthcare being the cost that it is, even if your best friend gets injured volunteering for you, they may have to sue you to cover their medical costs," Moon adds. "It's not even a case of 'I blame you.' It's 'I have no choice because I have to pay these medical bills I can't afford.'"

The reality is there are philosophical and legal differences involved, Moon says, and while beer lovers are happy to provide their time and effort, mitigating risk should be part of the overall plan for full-time employees and the business itself. In 2014, she notes, Westover Winery in Castro Valley, Calif., was fined \$115,000 by the state's Department of Industrial Relations for using volunteer workers, an illegal practice for for-profit businesses in the state.

For those first starting out as volunteers, Hovey and general manager Sarah Haney always make sure to pay an equivalent of minimum wage for their time, typically in beer. Activities might include up to five hours of bottling or canning, which earns lunch and several corked-and-caged bottles of Dancin' Monk Dubbel, Scratchin' Hippo Bière de Garde, or Black Rhino Black Session Ale. Show up a fourth time, however, and that person will make around \$10 an hour for their work.

Creating a balance between volunteerism and paid labor is a benefit, Hovey notes, because instead of going through a recruiter or posting an ad, he knows he starts from a hiring pool that specifically sought out his brewery and already has a high level of passion for the industry.

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# imbibe

LIQUID CULTURE

## Sour Beer 101

By Emma Janzen      Wine + Beer      October 18, 2017

Trying to describe sour beer to someone who's never had one before can feel a bit like crawling through mud. In terms of flavor, comparisons to wine and cider can sometimes work, with an emphasis on the beer's amped-up acidity. But as the range of sour beers continues to expand, it's not just newcomers who are trying to understand what makes a sour, well, sour. American brewers everywhere are making acidic beers of all colors and ABVs, stretching with each fruit and yeast strain to achieve that piquant ping we've come to know and love from the style. And that experimentation means that when it comes to the technical nitty-gritty of what makes a sour beer sour, the conversation can quickly stall. "Sours were so specific to such a small region that for hundreds of years that it was an easy to compartmentalize those two words—sour and beer—being together," says [Lauren Woods Limbach](#), [New Belgium Brewing's](#) wood cellar director and blender. Now, she adds, "sour" has become a blanket term to cover any kind of beer that tastes sour, and that can be confusing.

To address this, Woods Limbach and other breweries known for their sour-style programs (such as [Allagash](#), [Jester King](#), [Breakside](#), [Rare Barrel](#), [Side Project](#) and more), have put together a wild ale and sour guild with the goal of finding common ground among these beers and the brewers who make them. "Everyone says we need to educate the consumer, but we're all talking about our own processes, so we realized we need to get together and hash it out," she says. "We need to have a lexicon and language that we all agree upon, so we can say 'This is right, and this is good, and this is how we talk about it.'"

The group met at this year's [Great American Beer Festival](#), and they will continue the conversation as time goes on. Meanwhile, drinkers looking to fully understand what constitutes a sour beer can look to where it all started: the German and Belgian beers that launched the "sour" category as it stands today. To make sense of it all, we asked Woods Limbach to walk us through these historic styles.

### Lambic

Brewed in and around Brussels, lambics are made with a substantial percentage of unmalted wheat and aged hops. These beers undergo spontaneous fermentation, which means the wort is left open to the air so natural and wild yeasts inoculate the batch instead of yeasts selected by the brewers. This creates a pleasing funky quality in addition to the typical "sour-ness." Young Lambic, Gueuze and Fruit Lambics are also variations of the traditional Lambic.

### Flanders Red/Oud Bruin

Made in the Flanders region of Belgium, Flanders Reds and Oud Bruins are aged in oak barrels. The final product is a blend of old and young batches to strike a fine balance (more details [here](#)). There can be different techniques used to make each variation of Flanders beer, but at the end of the day, reds are made in West Flanders and often have a bright, fruity characteristics while Oud Bruins are made in East Flanders and typically have a darker more caramel-like flavor from the malts. Woods Limbach calls both easy-to-drink table beers. "They have more of a vinegar-like note that's acceptable in the Belgian style and they can even be back-sweetened."

### Berliner-Weisse

"Light and refreshing and notoriously low in alcohol, Berliner-Weisse are known to have a singular bright lactic, lemony flavor," says Woods Limbach. Hailing from Germany, the beers are made with wheat (which gives them an oftentimes hazy appearance) and barley and usually spiked with *Lactobacillus* for the sour personality.

**Gose**

Similar to Berliner-Weisse in that they are normally made with both wheat and barley and low in alcohol, Gose also have salt and sometimes coriander in the recipe, though the latter is a point of contention for Woods Limbach. "Gose has this reputation for being really salty, too, but I think the actual salt flavor is something that happened in America. I think [the Germans] were using it to play off that to sweeten up sour, but I don't think you're supposed to actually put salt in the beer."

**American-Style**

A grab bag; an exciting and sometimes confusing land-rush where everything and anything goes. "You could spontaneously ferment your beer, take your beer and put it into a barrel to make a [mixed-culture sour beer](#), take a beer and isolate lactobacillus, create lots of it in stainless, pitch it into a beer and have a sour. Or you could leave your beer in the lauter overnight and start to create sour," Woods Limbach says.

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