

Next club meeting

HVHB January 11 8:00 pm Halftime Beverage

Halftime Beverage

2290 South Rd, Poughkeepsie, NY 12601

8:00 pm

(Second Wednesday of the month)

<http://www.halftimebeverage.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



Halftime Beverage

Upcoming EVENTS on page 3

Please participate in beer style of the month survey

<https://www.surveymonkey.com/r/9MZSBHH>

Minutes of Previous club meeting

Call to order at 8:04 at The Derby by Phil Metty. There were 16 attendees.

Beer line-up

Beer #1: Old Ale (commercially brewed in England) donated by Half Time Beverages

Beer #2: Scotch Ale brewed by Hilon Potter with the addition of oak cubes soaked in scotch

Beer #3: Double Bock brewed by Eric Wassmuth in 2015 using a decoction scheme

Beer #4: Sweet Stout brewed by Phil Van Itallie using brew in a bag and bottle conditioning

Beer #5: IPA brewed by Manny Holl 1.080 OG 1.1015 FG

Beer #6: Vanilla Porter brewed by Manny Holl 1.078 OG 1.016 FG using artificial vanilla extract

Beer #7: Imperial Stout brewed by Hilon Potter (last of the 2015 batch) with 12-13% ABV

Beer #8: Chocolate Cinnamon Milk Stout brewed by Brian Jameson including Ghiardelli chocolate and two months of ageing as well as some vodka that hazel nuts were soaked in.

Treasurer Monica Metty reports \$3649.86 in the checking account. Monica said that the annual dinner at Sloop Brewing cost \$317 which was less than in recent years. Apple picking cost \$300 for apples this year. Total cost for the cider making was \$625 and \$50 in donations reduced the total outlay to \$575. Dues (\$30/person) have started to be collected for 2017.

Eric Wassmuth thanked Steve Schwartz, Josh Youngman, Bruce and Gloria Franconi and Rob Cohen for making the apple picking and cider pressing event successful.

Rob Cohen talked about making a Harbor Freight hydraulic apple press featuring a steel frame and a 20 ton hydraulic bottle jack. It is envisioned that for a few hundred dollars, the club could build a faster, better, stronger press to complement the electric masher. Club members were encouraged to volunteer to discuss options prior to building the press in time for the Fall 2017 cider pressing. Please email Rob at rob.cohen@gmail.com. A vote to support design and requesting a budget for the cider press passed.

There was a round of applause for the work that Monica Metty and Nicole Gavaletz did to organize the Anniversary party.

Josh Youngman said that it is important to stagger additions of nutrient and oxygen when brewing a high gravity beer. Josh suggested putting nutrient in for the last 15 minutes of the boil and 24 hours later. He uses a "stone" to add oxygen after chilling the wort and 24 hours later. He uses a flow rate of 0.25 liters/minute for 30 seconds noting that higher flow generally bubbles a lot and most of the oxygen escapes at high flow rates. Brian Jameson said that a tank, stone and associated plumbing could cost about \$150. Infrequent brewers of high gravity worts might be willing to use \$10 single use cartridges to avoid purchasing a tank.

Josh Youngman said that preparation the competition for March 11, 2017 is going well. This year the club will use glass rather than plastic tasting glasses to reduce costs and reduce the volume of garbage. Paul Stolarski has secured the American Legion hall for the date.

Hilon Potter said that he used cider from the club's pressing the following day at Locust Grove to demonstrate. He raised \$190 which was donated to a Cheetah conservation fund in West Africa.

There was some discussion for making "real" vanilla extract. One person noted that just a few vanilla beans, split lengthwise in up to 750ml of vodka was less expensive and tastier than store bought flavoring.

A motion to accept the proposed slate of officers listed in the December newsletter was made, seconded After some discussion, Phil Metty agreed to become Vice President. The motion to accept the modified slate of officers was made and approved. The officers for 2017 are:

President: Dann Gavaletz

Vice President: Phil Metty

Treasurer: Brian Jameson

Recording Sec: Phil Van Itallie

Comms Secretary: Hilon Potter

Sargent at Arms: Justin Lomas

Manny Holl said that he is now satisfied that his new BrewNation 15 gallon brewery equipment is working properly. It took about a year to determine the proper strike temperature for the weight of crushed grain. Since the equipment was designed for 15 gallon batches, he had to modify the equipment to get the thermometer to remain submerged when brewing 5 gallon batches. Manny is now achieving a consistent efficiency of 73-77% which is in a smaller range than when he started last year with the new equipment.

Hilon Potter said that he plans to try to cold steep to avoid bitterness (in his Imperial Stout infused with oak chips that were soaked in bourbon). Josh Youngman suggested that no changes were needed as the taste seemed to be (the desirable) oak flavor rather than grain bitterness. Hilon said that his Imperial Stout (beer #7) swas submitted to Burlington Vermont

Homebrew alley will be held February 10-12 in Long Island City (Queens) at the Alewife pub. Account registrations accepted through 02/1/2017. www.homebrewalley.com/

Our club’s Competition day is March 11th, 2017

The Burlington Vermont competition in 2017 will be held on May 6, 2017. www.mashers.org

BJCP Exam is set for Sept. 2017

The 30-30 raffle raised \$13 for the club and \$13 to the winner. Two 2016 competition glasses were awarded in a follow up drawing.

The meeting ended at 9:34.

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):

February 10-12,2017	Homebrew Alley at the Alewife in Long Island City Queens
March 11, 2017	Club 2017 competition
May 6, 2017	Burlington VT Competition
September 2017	BJCP Exam sponsored by HVHB

2017 meetings

<u>Date</u>	<u>Location</u>
January 11	-- 2017 schedule has not been determined yet

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

Fill out the survey

<https://www.surveymonkey.com/r/9MZSBHH>

Glazed Cranberry-Orange Witbier Bread



Draft Magazine dated December 5, 2016 <http://draftmag.com/recipes/detail/378>

Makes: 8 mini-loaves

Ingredients:

2¼ cups all-purpose flour
 1 teaspoon baking powder
 ½ teaspoon salt
 ¼ teaspoon baking soda
 2 large eggs
 1 cup witbier
 ⅔ cup melted coconut oil or canola oil
 ½ cup granulated sugar
 ¼ cup lightly packed dark brown sugar
 1 teaspoon grated orange zest
 1 tablespoon orange juice
 1 teaspoon vanilla extract
 1 cup dried cranberries
 ½ cup chopped toasted walnuts, plus
 more for garnish

For the glaze:

½ cup packed powdered sugar
 1 tablespoon plus 1 teaspoon witbier
 1 teaspoon grated orange zest

Instructions:

1. Preheat oven to 350°F. Grease 8 mini-loaf pans.
2. In a large bowl, whisk together the flour, baking powder, salt and baking soda. In a medium bowl, whisk the eggs and add 1 cup witbier, the oil, granulated and brown sugars, 1 teaspoon orange zest, juice and vanilla until combined. Add the wet ingredients to the dry and stir until just combined. Stir in cranberries and walnuts. Divide the batter between the prepared pans. Bake about 25 minutes, or until a toothpick inserted in the middle comes out clean. Let the bread cool for 5 minutes on a rack before turning it out to cool completely.
3. In a small bowl, combine the remaining witbier and zest. Sift powdered sugar over it and mix to combine. Drizzle glaze over the cooled loaves.



The country's best brewing event is headed to the Northeast!

At this exclusive retreat, you'll brew with some of the country's finest brewers, connect with brewery owners from all over, enjoy pairing dinners with limited-release beers, and relax at New England's beautiful Spruce Point Inn from September 10-13, 2017.

Three of the master brewers you'll be brewing with are:

- **Jason Perkins**, Brewmaster, Allagash Brewing
- **Will Meyers**, Brewmaster, Cambridge Brewing Company
- **Cory King**, Founder/Brewmaster, Side Project Brewing

We'll ferment and bottle the beers brewed at the retreat and send you a handful of the beers to share with your friends.

[Link to Decoction](#)

In Defense Of Decoction | A Purist's Perspective On An Age-Old Method

Author: Moritz Gretzschel w/ translation assistance from Andreas Krennmair

Introduction by: Marshall Schott

<http://brulosophy.com/2016/12/08/in-defense-of-decoction-a-german-purists-perspective-on-an-age-old-brewing-method/>

Barrel-Aged Beer: To Cellar or Not to Cellar?

[Patrick Dawson](#) published for [Craft Beer & Brewing](#)

Published: 2016-11-19

<https://beerandbrewing.com/VgV-yB0AAOAAUuRh/article/barrel-aged-beer-to-cellar-or-not-to-cellar>

You purchase a bottle of English barleywine that has just been released and weighs in at a hefty 13 percent ABV. It's a cellar no-brainer, right? A beer this young is bound to have a scorching-hot booziness and will certainly need some time to mellow out.

Well, not so fast. This bruising beauty just happens to have been aged in bourbon barrels, and a little research reveals that it spent nine long months slumbering in that oak. Still want to put it down in the cellar?

Maybe yes and maybe no, but either way, it should certainly cause you to pause and evaluate the beer in a completely different light than if it had gone straight from the stainless fermentor into the bottle.

Advanced Oxidation

In the beer world, the term oxidation, often associated with paper-y staleness, is a decidedly negative one. However, what most people don't realize is that oxidation is also responsible for a host of positive flavors. Some of the unique characteristics found in many aged big beers—dried fruit, vanilla, and that gooey caramel goodness—are all due to oxidation.

In a typical straight-to-bottle beer that has seen zero barrel aging, the oxidation that takes place in the cellar comes from residual oxygen that was introduced to the beer during brewing and/or bottling. In this case, oxidation occurs slowly, and it may take many years for the rich vintage flavors to develop.

Conversely, in barrel aging, oxidation occurs much more quickly because the porous barrels let minute amounts of oxygen replace any evaporated liquid. Since the amount of oxygen is always increasing, the resulting bottled beer should already have many of those lush flavors that typically require additional cellaring, making many barrel-aged beers ready to drink at the time of purchase.

Oak Compounds

In addition to the matured flavors that come from barrel aging, oak-derived flavors also slowly seep into the beer. The majority of these come from compounds such as eugenol (clove), lactones (peach, coconut), guaiacol (cinnamon), and vanillin (vanilla). Which of these flavors end up in a beer is largely dependent on the type of oak (e.g., French vs. American) used for the barrel and the degree of toast.

The important thing to understand when it comes to these wood-derived flavors is that they are relatively stable and won't develop much. As other beer flavors tighten with age, these flavors can become more

prominent. However, studies have shown that they still slowly fade over time, with the exception of cinnamon whose presence has actually been found to increase.

[Learn the four cornerstones of an ideal cellar and how the more popular beer-cellar options stack up AND see what our blind-tasting panel thought about 63 Belgian \(and Belgian-style\) beers in the October/November 2015 issue of *Craft Beer & Brewing Magazine*®. Subscribe today so you don't miss an issue!](#)

Autolysis Potential

In many aging beers, autolysis plays a role in the overall flavor profile. Autolysis occurs when the walls of a yeast cell deteriorate and break down, releasing its innards into the liquid. The resulting flavors are typically “meaty”—ranging from blood in stout-like beers to teriyaki/soy sauce in brown beers to toasted nuts in light beers. While autolysis perhaps adds a bit of complexity in very small amounts, it's generally viewed as an off-flavor.

For autolysis to occur, yeast must obviously be present in the bottle; thus, filtered beers are free of its effects while bottle-conditioned beers are not. In barrel-aged beers, most yeast has typically fallen out of suspension and formed a sediment cake at the bottom of the barrel. As long as a brewery is careful not to disturb this cake while bottling, the finished beer will have very little, if any, yeast in it. Therefore the beer should have a very low potential for autolysis flavor development—a definite positive.

It's important to note that when a barrel-aged beer possesses flavors of autolysis, it is most likely due to autolysis that occurred in the barrel and will therefore not increase in intensity if cellared further.

Residual Alcohol

In almost all cases, beer is aged in used barrels, with either wine or spirits getting first dibs at the virgin oak. The absorptive wood soaks up whatever liquid it's housing, so when the barrel is later filled with beer, it will release the previous wine/spirit into the beer. Like autolysis, in small quantities this can add a pleasant complexity, but if over-saturated—particularly in the case of spirits—the final beer can come out quite boozy.

A primary reason to age big beer is to let the booziness often found in a fresh bottle oxidize and mellow. However, when the booziness is cellar-derived, it is often the case that it will never mellow, or if so, at an absolute crawl. In this event, as other “beery” flavors tighten with time, the spirit-obtained booziness will remain quite constant and can easily become overwhelming.

Wait or Not?

Considering all these factors, the answer to the whether or not you should cellar barrel-aged beers further is not an easy one and comes down to the individual beer. However, it's often the case that breweries adequately age the beer in the barrels, and you will usually find that most signs point to no additional time—or perhaps a minimal amount of time—being needed.

As always, exceptions abound, but err on the side of caution; it's always better to drink a barrel-aged beer too young than too old. And just as with any beer you're considering putting down in the cellar, if at all possible, try a bottle first to see whether you think further aging is needed or desirable.

Two Mile Long Beer Pipeline

<http://www.nytimes.com/2016/09/17/world/europe/a-two-mile-beer-pipeline-carries-belgiums-lifeblood-to-be-bottled.html>

Link to New York Times article that first appeared on September 17, 2016. There is nothing about sanitation issues. The project was crowd funded by more than 500 people in Bruges, Belgium. The tap was opened on September 16, 2016.

What Would Ben Franklin Drink?



Since the Pilgrims landed on Plymouth Rock, brewing beer has been an integral component of American culture. In fact, Plymouth Rock was the “chosen” location simply because there was no beer left on the ships to appease the weary travelers. Everyday life without beer was out of the question, and brew houses were quickly built to quench the thirst of a future nation.

Fast forward a decade to the mid-late 18th century when one of America’s most notable forefathers, Benjamin Franklin, was in the height of his influential career. Remembered for his role in drafting the Declaration of Independence and dedication to the abolition movement, amongst countless other achievements, Franklin was also known to quaff the finest colonial ales.

Colonial Ales

The beers brewed by America’s forefathers were conceived and created similarly to those made by homebrewers and commercial brewers today. Recipes and styles were largely influenced by available local ingredients, ingredient prices and of course by the tastes of those swilling the ales.

During Franklin’s era some malt and hops were grown domestically, though the yield and quality of harvests were unreliable at best. Because of this, malt and hops were still imported from Europe, making the ingredients very expensive and causing brewers to think beyond the traditional beer recipes of Europe.

Local adjuncts were utilized for more fermentable sugars to supplement the less-than-desirable American malt and the expensive imported grains. Molasses, a very popular sweetener in colonial times, and corn were both common sources of sugar in beer making. Additional local ingredients such as pumpkin, spruce and imported spices were utilized to create more complex, flavorful beers.

But What Did Ben Drink?

Based on brewing and agricultural trends from the 18th century, along with some careful speculation, Tony Simmons of [Pagosa Brewing Co.](#) (Pagosa Springs, Colo.) developed a recipe deemed the most likely to be the choice ale of Franklin by a panel of experts at the 2005 [Great American Beer Festival](#)(R).

Simmons notes that Franklin was said to enjoy “strong, harvest-time ale,” but not so strong that he couldn’t carry on an intellectual conversation after having a few pints. Furthermore, popular styles of the time, such as porter and lager, were discounted because they were not prevalent in the colonies at this point. Based on this assessment, Simmons deduced Franklin’s style of choice to be similar to a medium-strength old ale of today, but it doesn’t end there.

Old ale is typically balanced towards malty-sweet, but there can also be prominent hop characteristics. In Franklin’s time, this was likely not the case. “I believe due to high cost of imported hops and the documented hop shortages in Colonial America, the hopping rates would have been appreciably less than that of old ale and more comparable to a strong Scotch ale,” said Simmons.

Tony Simmons' colonial recipe, Poor Richard's Ale, was brewed by 100 breweries across 35 states to celebrate Franklin's 300th birthday on January 17, 2006. Poor Richard's Ale was also the 2006 [Big Brew](#) recipe, with more than 3,000 homebrewers participating in making a batch of the colonial ale.

Simmons offers this description of the original recipe:

"Poor Richard's Ale has a complex aroma with a pleasant malty, corny, and slightly nutty character, enhanced by a slight molasses-spiced undertone that adds an almost fine tobacco-like quality. The flaked corn will lighten the body and provide a nice counterbalance to malt flavors. Hop bitterness and flavor are designed to be medium-low. The molasses will add an additional level of spiciness/bitterness that will compensate for the lower IBU level (providing an impression of more bitterness than a typical Strong Scotch Ale.)"

All-Grain Ingredients for 5 U.S. gallons

6.75 lb | Maris Otter
2.75 lb | Flaked Corn
1.75 lb | Biscuit
1.0 lb | Special Roast
2.0 oz | Black Patent
4.0 oz | Dark Molasses
0.5 oz | Kent Golding, 5% AA (60 minutes)
0.75 oz | Kent Golding, 5% AA (45 minutes)
0.5 oz | Kent Golding, 5% AA (30 minutes)
Yeast | English (WLP002 or WY1968) or Scottish (WLP028 or WY1728)

Directions

Mash at 154°F for 45 minutes or until complete conversion. Boil 90 minutes, following the hop additions as noted. Add the dark molasses at 15 minutes to the end of the boil. Cool the wort to 68°F and transfer to a fermenter. Take a gravity reading and then pitch the yeast and aerate well. Carbonate to a level similar to an old ale or strong Scotch ale (1.9 – 2.2 volumes of CO₂).

Brewing Up a Revolution

In 2013, the AHA staff gathered to whip up an extract version of the recipe to serve at Club Night during the [National Homebrewers Conference](#) in Franklin's old stomping ground, Philadelphia!

Because the recipe includes Biscuit malt, which the team wanted to include, the recipe requires a mini-mash of sorts. The grains, less the Maris Otter and flaked corn, were steeped in 154°F water for 45 minutes and sparged with 170°F water. Five and a half pounds of light liquid malt extract were substituted for the entire Maris Otter portion of the grist, one and a half pounds of corn sugar substituted for the flaked corn, and Safale S-04 substituted for the recommended yeast—all ingredients that were on hand. For the extract and all-grain recipes used in Big Brew 2006, visit the AHA's [Homebrewopedia!](#)

The final gravity weighed in at 1.064, a bit lower than the intended 1.068, likely due to the lax "mini-mash," but Tony Simmons notes that an original gravity in the range of 1.060 and 1.086 will produce a colonial ale akin to what Franklin may have enjoyed. The sample tasted very sweet, with prominent molasses characteristics. Some noted a burnt marshmallow characteristic. Let's hope we did old Ben some justice!

Sources: [Pagosa Brewing Co.](#); [BenFranklin300.org](#)