

Next club meeting

HVHB May 10

8:00 pm

Schatzi's Pub

Schatzi's Pub

202 Main Street Poughkeepsie, NY 12601

8:00 pm

(Second Wednesday of the month)

<http://www.iloveschatzis.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



Schatzi's Pub

Upcoming EVENTS on page 3

Minutes of April club meeting at Mahoney's

April 12, 2017 Hudson Valley Home Brewers meeting was held at Mahoney's. President Dann Gavaletz called the meeting to order at about 8:05pm. 14 people attended the meeting.

Justin Lomas poured the evening's beers:

Beer 1 - Kevin Drovenski brewed a saison with an 9% ABV. He used citra hops. After five days, he raised the temperature from 68 to 72. The beer was bottle conditioned for two weeks before bringing to the meeting.

Beer 2 - Brian Jameson brewed an American ale with peaches and almond extract.

Beer 3 - Phil Van Itallie brought a cyser based on the 2016 apple picking and pressing. It started with an OG of 1.060 and Red Start Premier Cuvee dry yeast. After three weeks, it had a gravity of 1.001 and was decanted to a different carboy. After three more weeks, the gravity had not changed but the mixture had clarified. Phil added 40 oz of honey and a teaspoon of potassium sorbate before bottle conditioning. There was more effervescence than expected after two more months. This batch was sweeter than a similar batch brought to the club meeting in March. It was suggested that potassium sorbate and sodium metabisulfate are both needed to stop fermentation.

Beer 4 - Dann Gavaletz brought an English Brown Ale brewed in a 2.5 gallon batch. He "watered down" the result to get between 3-4% ABV.

Beer 5 - Jonathan Fry brewed a clone of Deschute's porter that involved tweaking the recipe along the way.

Jason, a first time visitor, said that he started with a Mr. Beer kit and is now kegging. He is interested in brewing high gravity beers and to get at least 7% ABV. There were several suggestions to fortify all grain brews with more grains.

There was a question about making yeast starters. Some techniques started with using a pressure cooker (250 degrees at 15 pounds) to sterilize Mason Jars for keeping saved yeast for a re-use. Stored/re-used yeast can be rejuvenated/activated by adding the retained, room temperature sealed yeast from the Mason jar to a small amount of malt extract and waiting 2-3 hours.

Someone noted that Bad Seed does mead conditioning at 75-80 degrees followed by a cold crash.

Apple jack is commonly made by freezing the fermented cider and taking the ice off the top. This technique requires a very large vessel that is continually monitored for non-commercial home brewers. Ice pops formed on sticks plunged into the cold fluid are quite tasty according to at least one attendee.

Historical beers presentation

Hilon Potter said that sahti is perhaps the origin of (home brewed) beers. Sahti, a farmhouse ale, is a primitive beer originating in Western Europe. Juniper berries are used today; originally branches of the *Juniperus communis* were used -- any other juniper branch is poisonous. *Juniperus communis* is not easily found in the Hudson Valley. Since using branches of the wrong type of branch could be deadly, juniper berries are a safe alternative. Sahti also requires bakers yeast (not Fleischman's) that is not commercially available in the United States. According to MoreBeer.com, this style does not typically boil the wort after lautering and the resulting brew is ready in two weeks and has at most a two week shelf life.

Treasure's report

Brian Jameson said that the net income after expenses was 3025.44 bringing the treasury balance to \$7136 -- a record high amount. The net from the competition was \$2530 plus future income from raffles of the remaining prizes. Josh Youngman is storing the prizes.

Brian is expecting an estimate for a stainless steel "drip" pan for the cider press.

Announcements:

There was some discussion about setting up for annual apple picking and pressing. There has been discussion about limiting the participants to HVHB members to qualify for insurance. The club could charge \$20 for an apple picking/pressing membership. No motion was made.

There will be a show-and-tell type beer making event at Barley Hops and Grapes in Red Hook on Saturday May 6 for National Homebrew Day. The event is to celebrate the start of legal homebrewing in 1973.

There will be a Learn To Brew Day on November 4, 2017

Club members can ask for discounts at Barley Hops and Grapes and HalfTime.

Dues (\$30/year) should be sent to Monica Metty or Brian Jameson.

Monica Metty showed three possible designs for a new HVHB logo. A two color design featuring some combination of a suspension bridge, beer glass, hops, apples and grain images is expected to be selected by mid-year.

Jonathan Fry said that there is interest in having some homebrewing interest at an IBM Community day in June.

Sleepy Hollow restorations (Westchester County) sent an invitation for the club to supply beer and pourers on September 2-4, 2017. The club had participated in a similar event more than ten years ago. There was no interest expressed in participating.

Steve Schwartz described a fund raiser for the Beacon Sloop Club to pay for the \$400,000 restoration of the Woodie Guthrie. A mega-party at Sloop Brewing for \$60 per person (\$20 for children) on May 13, 2017 between 1:00 pm and 8:00 pm. Tickets are available from BrownPaperTickets.com.

Brian Jameson said the **BYO Magazine** is offering a club discount for their 8-issues per year print and on-line magazine. There must be at least 10 participants by May 30. Contact Brian if you are interested. The magazine includes articles for home brewers and has a column by Gordon Strong.

Hilon Potter said that he has made a mashtun with an integrated cooler with a 6.5 gallon capacity out of a keg. Unlike common keg repositioning, this design removes the bottom of the keg. This method of brewing uses a brew-in-a-bag technique and is far easier to clean than a picnic cooler type mashtun; because the cooling is integrated into the keg, there is almost no chance for clogging because there is no grain seive to clog up.

The May meeting is expected to be held at either Hudson Brewery in Highland or Schatzi's.

The 50-50 raffle drawing raised \$7 for Dann Gavaletz and \$7 for the club.

The meeting adjourned at about 10:00 pm.

Upcoming Meeting Schedule:

Dates, Beer Style of the Month, Locations (all subject to change)

| | | |
|----------|--------------------------------|-------------|
| May 10 | 22 Double IPA | Schatzi |
| June 14 | 26C Belgian Tripel | Schatzi |
| July 12 | 17D English Barleywine | Tavern 23 |
| August 9 | 4C Helles Bock | Schatzi |
| Sept 13 | 9C Baltic Porter | The Mill |
| Oct 11 | 24C Biere de Garde | Juan Murphy |
| Nov TBD | 26D BDSA Anniversary Party-TBD | |
| Dec 13 | 17C Wee Heavy | Half Time |

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):

| | |
|------------------|---|
| May 6, 2017 | Burlington VT Competition |
| May 6, 2017 | Big Brew Day at Barley, Hops and Grapes in Red Hook |
| July 29, 2017 | Club Picnic |
| September 2017 | BJCP Exam sponsored by HVHB |
| November 4, 2017 | Learn to Brew Day |

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

| <u>Date</u> | <u>Style</u> | <u>Location</u> |
|-------------|--------------------------------|-----------------|
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May 2017 Beer of the Month**22A Double IPA**

Overall Impression: An intensely hoppy, fairly strong pale ale without the big, rich, complex maltiness and residual sweetness and body of an American barleywine. Strongly hopped, but clean, dry, and lacking harshness. Drinkability is an important characteristic; this should not be a heavy, sipping beer.

Aroma: A prominent to intense hop aroma that typically showcases American or New World hop characteristics (citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc.). Most versions are dry hopped and can have an additional resinous or grassy aroma, although this is not absolutely required. Some clean malty sweetness may be found in the background. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is typical. Some alcohol can usually be noted, but it should not have a “hot” character.

Appearance: Color ranges from golden to light orange-copper; most modern versions are fairly pale. Good clarity, although unfiltered dry-hopped versions may be a bit hazy. Moderate-sized, persistent, white to off-white head.

Flavor: Hop flavor is strong and complex, and can reflect the characteristics of modern American or New World hop varieties (citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc.). High to absurdly high hop bitterness. Low to medium malt flavor, generally clean and grainy-malty although low levels of caramel or toasty flavors are acceptable. Low to medium fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Dry to medium-dry finish; should not finish sweet or heavy. A light, clean, smooth alcohol flavor is not a fault. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

Mouthfeel: Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation. No harsh hop-derived astringency. Restrained, smooth alcohol warming acceptable.

Comments: A showcase for hops, yet remaining quite drinkable. The adjective “double” is arbitrary and simply implies a stronger version of an IPA; “imperial,” “extra,” “extreme,” or any other variety of adjectives would be equally valid, although the modern American market seems to have now coalesced around the “double” term.

History: An American craft beer innovation first developed in the mid-late 1990s reflecting the trend of American craft brewers “pushing the envelope” to satisfy the need of hop aficionados for increasingly intense products. Became more mainstream and popular throughout the 2000s, and inspired additional IPA creativity.

Characteristic Ingredients: Clean 2-row malt is typical as a base grain; an excessively complex grist can be distracting. Crystal-type malts often muddy the hop flavors, and are generally considered undesirable in significant quantities. Sugar or other highly fermentable adjuncts are often used to increase attenuation, as are lower-temperature mash rests. Can use a complex variety of hops, typically American or New World, often with cutting-edge profiles providing distinctive differences. Modern hops with unusual characteristics are not out of style. American yeast that can give a clean or slightly fruity profile.

Style Comparison: Bigger than either an English or American IPA in both alcohol strength and overall hop level (bittering and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American Barleywine. Typically not as high in gravity/alcohol as a barleywine, since high alcohol and malt tend to limit drinkability.

Vital Statistics: OG: 1.065 – 1.085
IBUs: 60 – 120 FG: 1.008 – 1.018
SRM: 6 – 14 ABV: 7.5 – 10.0%

Commercial Examples: Avery Maharaja, Fat Heads Hop Juju, Firestone Walker Double Jack, Port Brewing Hop 15, Russian River Pliny the Elder, Stone Ruination IPA, Three Floyds Dreadnaught

Tags: very-high-strength, pale-color, top-fermented, north-america, craft-style, ipa-family, bitter, hoppy

22B. American Strong Ale

Overall Impression: A strong, full-flavored American ale that challenges and rewards the palate with full malty and hoppy flavors and substantial bitterness. The flavors are bold but complementary, and are stronger and richer than average-strength pale and amber American ales.

Aroma: Medium to high hop aroma, most often presenting citrusy or resinous notes although characteristics associated with other American or New World varieties may be found (tropical, stone fruit, melon, etc.). Moderate to bold maltiness supports hop profile, with medium to dark caramel a common presence, bready or toasty possible and background notes of light roast and/or chocolate noticeable in some examples. Generally exhibits clean to moderately fruity ester profile. Moderate alcohol aromatics may be noticeable, but should not be hot, harsh, or solventy.

Appearance: Medium amber to deep copper or light brown. Moderate-low to medium-sized off-white to light tan head; may have low head retention. Good clarity. Alcohol level and viscosity may present “legs” when glass is swirled.

Flavor: Medium to high dextrinous malt with a full range of caramel, toffee, dark fruit flavors. Low to medium toasty, bready, or Maillard-rich malty flavors are optional, and can add complexity. Medium-high to high hop bitterness. The malt gives a medium to high sweet impression on the palate, although the finish may be slightly sweet to somewhat dry. Moderate to high hop flavor. Low to moderate fruity esters. The hop flavors are similar to the aroma (citrusy, resinous, tropical, stone fruit, melon, etc.). Alcohol presence may be noticeable, but sharp or solventy alcohol flavors are undesirable. Roasted malt flavors are allowable but should be a background note; burnt malt flavors are inappropriate. While strongly malty on the palate, the finish should seem bitter to bittersweet. Should not be syrupy and under-attenuated. The aftertaste typically has malt, hops, and alcohol noticeable.

Mouthfeel: Medium to full body. An alcohol warmth may be present, but not be excessively hot. Any astringency present should be attributable to bold hop bitterness and should not be objectionable on the palate. Medium-low to medium carbonation.

Comments: A fairly broad style that can describe beers labeled in various ways, including modern Double/Imperial Red/Amber Ales and other strong, malty-but-hoppy beers that aren't quite in the Barleywine class. Diverse enough to include what may be viewed as a strong American Amber Ale with room for more interpretations of other “Imperial” versions of lower gravity American Ale styles. Many “East Coast” type IPAs might fit better in this category if they

have considerable crystal malt or otherwise more of a malty-sweet finish.

History: While modern craft versions were developed as “imperial” strength versions of American amber or red ales, the style has much in common with historic American stock ales. Strong, malty beers were highly hopped to keep as provision beers prior to prohibition. There is no continuous legacy of brewing stock ales in this manner, but the resemblance is considerable. Stone Arrogant Bastard was born out of a batch of pale ale that was mistakenly made with excess ingredients, thus creating what may have been the prototype for the imperial amber/red ale. Great Lakes first brewed Nosferatu in the early 1990s and called it a stock ale, although they now call it an imperial red ale. So whether by direct historical inspiration or by accident, the style developed independently in the craft beer era and has subsequently become quite popular.

Characteristic Ingredients: Well-modified pale malt as a base; some character malts would be appropriate, medium to dark crystal malts are typical. Citrusy or piney American hops are common, although any American or New World varieties can be used in quantity, provided they do not clash with the malt character. Generally uses an attenuative American yeast.

Style Comparison: Generally not as strong and as rich as an American Barleywine. More malt balanced than an American or Double IPA with more American hop intensity than an English Strong Ale style would tolerate.

Vital Statistics: OG: 1.062 – 1.090
IBUs: 50 – 100 FG: 1.014 – 1.024
SRM: 7 – 19 ABV: 6.3 – 10.0%

Commercial Examples: Bear Republic Red Rocket Ale, Great Lakes Nosferatu, Terrapin Big Hopy Monster, Port Brewing Shark Attack Double Red, Stone Arrogant Bastard,

Who was P. Ballentine?

Who was P Ballentine of P Ballentine and Sons

https://en.wikipedia.org/wiki/P._Ballantine_and_Sons_Brewing_Company

P. Ballantine and Sons Brewing Company

From Wikipedia, the free encyclopedia

This article is about the brewer. For the whisky, see Ballantine's. For other uses, see Ballantine (disambiguation).

P. Ballantine and Sons Brewing Company Ballantine xxx logo for use in info box.jpg

| | |
|--------------|---|
| Industry | Alcoholic beverage |
| Founded | 1840 in Newark, New Jersey |
| Founder | Peter Ballantine |
| Headquarters | Los Angeles, California |
| Products | Beer |
| Owner | Pabst Brewing Company |
| Website | http://www.ballantinebeer.com |

P. Ballantine and Sons Brewing Company was an American brewery founded in 1840, making Ballantine one of the oldest brands of beer in the United States. At its peak, it was the 3rd largest brewer in the US.[1] The brand is currently owned and operated by Pabst Brewing Company. Throughout history it is best known for its Ballantine XXX Ale; however, in August 2014 Ballantine IPA relaunched and has been received with very favorable reviews. This is Pabst's foray into the craft beer market.[2]

On November 13, 2014, Pabst announced that it had completed its sale to Blue Ribbon Intermediate Holdings, LLC. Blue Ribbon is a partnership between American beer entrepreneur Eugene Kashper and TSG Consumer Partners, a San Francisco-based private equity firm.[3] Prior reports suggested the price agreed upon was around \$700 million.[4]

http://ballantinebeer.com/?age_verified=yes
Ayr, Scotland, 1800s

Peter Ballantine born in Ayr, Scotland.

Peter Ballantine immigrates to the United States from Scotland and begins brewing beer in Albany, NY.

Peter Ballantine opens a brewery in Newark, NJ and incorporates it as Patterson & Ballantine Brewing Company.

Toast Ale, From Recycled Bread, Is Now Brewed in New York

https://www.nytimes.com/2017/04/24/dining/toast-ale-bread-bronx.html?_r=1&WT.mc_id=SmartBriefs-Newsletter&WT.mc_ev=click&ad-keywords=smartbriefsnl

Overproduction is built right into the business model of most bakeries. While we devour much of what is made, huge quantities of perfectly good grain are tossed.

But [Tristram Stuart](#), an Englishman who began battling food waste 15 years ago, long before it became a popular cause, discovered a way to turn bread, an inexpensive product with a short shelf life, into one that's long-lived and lucrative: craft ale.

After coming across a recipe, he refined it with [Hackney Brewery](#) in London and then contracted with [Hambleton Ales](#) in North Yorkshire to produce it in quantities. In 2016, Mr. Stuart began selling [Toast](#), an English ale with malt and citrus notes, at London restaurants, [online](#) and through a growing number of distributors. Using roughly one slice per bottle, his team of three has recycled 3.6 tons of bread in its first 15 months.

Now, in his first satellite operation, Mr. Stuart, 40, has begun making beer in New York. Working with [Chelsea Craft Brewing Company](#), in the Claremont section of the Bronx, Toast produced the pilot batch of its American Pale Ale in March.

Note: Any baked bread or bagels can be used as long as there are no nuts or seeds. Bread is torn into 3 inch pieces as smaller pieces will clump and larger chunks are unwieldy. Bread is not toasted to save energy. Chunks of bread mixed with rice hulls and barley. Hops are added just as normal brewing. There was no mention of adding yeast.

Dogfish Head now has an Inn



Celebrating a bygone era of family vacations, big cars and endless summers, the [Dogfish Inn](#) is the ultimate escape combining a love of beer and Mother Nature.

Everything from hikes to bikes and beers in-between, there's a little something for everyone!

Their promotion cites "a peek into our off-centered world, the inn is the perfect way to explore all that Dogfish Head has to offer ... let's do this!"

Reserve at: <https://www.dogfish.com/inn/reservations>

Thursday, June 8, 2017 - Burger & Beer Blast

Feature organized by Westchester Magazine as part of a wine and food festival



Kensico Dam Plaza, Valhalla 6pm-10pm Price: \$75

[TICKETS](https://www.showclix.com/event/winefood2017) <https://www.showclix.com/event/winefood2017>

Burgers, beer, music, wine, spirits, food trucks and the best grilling this side of the Hudson River all come together at Westchester's ultimate block party! Top local chefs present their unique take on the all-American burger as they compete for the Best Burger Award.2017

Arrowood Farms Brewery

<http://www.hvmag.com/Hudson-Valley-Magazine/April-2017/Arrowood-Farms-Brewery/>

Excerpts from 3/24/2017 issue of Hudson Valley Magazine

Blake Arrowood, Jacob Meglio and Let Lee set up Arrowood Farms as a holistic farm with ducks, sheep, and pigs. Hops were the first crop and grains were next in this "new" farm in Accord, NY. Water is trucked in from the Widow Jane Mine in Rosendale.

They set up a three barrel brewery, complete with tasting room and kitchen. They opened in 2016 and reopened March 17 after a winter break. Their beer, currently only available in kegs, can be found at many locations in the Hudson Valley and in New York City.

Arrowood is the first brewery in New York State to grow its own certified organic hops and grains. "Having all these systems center around the beer — the ducks fertilize the hops, the pigs forage and eat spent grain, the sheep clean and fertilize, the bees pollinate — we are really trying to do this in the most responsible way," Meglio says. "And that elevates everything."

Arrowood Farms: 236 Lower Whitfield Road, Accord; 845.253.0389; www.arrowoodfarms.com

Hours: Friday 5- 9 pm Saturday 1- 9 pm Sunday 1-8 pm

We will be opening registration for the tasting exam to the general public on June 1st. if you wish to take the tasting exam in September you need to take and pass the online entrance exam AND contact Josh Youngman to reserve your seat in the exam prior to June 1st.

Coffee, tea and cocktail-inspired beers

<http://www.latimes.com/food/dailydish/la-dd-beer-cocktails-tea-20170418-story.html>

John Verive Los Angeles Times April 25, 2017

Beer, like most alcoholic beverages, is an acquired taste. And this can be especially true for the bold flavors found in craft beer. But if you're someone (not a home brewer) who thinks that they just don't like beer, or that you've tried all that craft brewers have to offer, think again. As the craft beer trend matures, so do the efforts of inventive brewers, who are experimenting with uncommon ingredients and new flavor territories.

The following beers are for the people who thought that beer tastes too bitter, too hoppy or too funky. Designed to mimic the flavor profiles of other beverages, from coffee to cocktails, these brews can convert even the most stalwart of beer-abstainers.

Coffee and tea beers

[Coffee beer is the most common beer in disguise.](#) The flavor synergy between roasted coffee beans and the dark roasted malts used to make stouts has inspired brewers for decades, but coffee finds its way into beer styles beyond dark stouts and porters. For an unexpected synergy between fruit-forward Ethiopian coffee and earthy hop aromas, try a can of [Hotbox IPA from Colorado's Oskar Blues Brewery.](#)

Though coffee beer is a common site at local Los Angeles breweries, when tea is used, it's often more of a harmonizing flavor than the main draw in a beer. In New Zealand's [Yeastie Boys Gunnamatta IPA](#), the bergamot aroma of Earl Grey tea meshes seamlessly with citrusy southern hemisphere hops. Much easier to track down is the Earl from [Highland Park's art-brewers Solarc Brewing.](#) A mashup of a gruit (a spiced ale traditionally made with herbs instead of hops) and a Belgian-style abbey ale, Earl blends locally sourced lemon verbena and rosemary with Earl Grey tea from the Art of Tea in Monterey Park. Solarc has no public tasting room of its own, but you can find the brews at its pop-up inside Mumford Brewing's downtown tasting room.

Another local brewery working with tea is Hawthorne's [Los Angeles Ale Works](#), where a custom blend of spicy Thai tea is infused into the ale. The result, Karma Kolsch, balances the brisk, refreshing quality of the kolsch style with a Thai iced tea's complex spice profile featuring cinnamon, vanilla and black tea. It's one of those flavor combos that looks funny on paper, but Karma Kolsch is more alchemy than arithmetic. Each sip, from the first taste to the final swallow, can showcase a different spice in the blend, but the underlying essence of crisp malt and zesty hops is never far off.

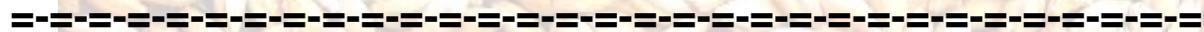
Cocktail-inspired beers

You've heard of beer cocktails, but what about cocktail beers? The former never really took off as a trend, but the latter is gaining popularity with craft brewers. Aging strong ales in used bourbon barrels has been popular for years, and now brewers are using the spirituous note provided by the whiskey barrels as a component in cocktail-inspired beers. The Old Fashioned cocktail got the beer treatment at [Santa Barbara's Telegraph Brewing](#), with the Old Fashioned Saison. Boulevard Brewing experimented with a few cocktail beers last year including a [Sazerac cocktail variant of their Rye on Rye ale](#), brewed with spices and lemon peel, and a Manhattan cocktail variant on the special release Imperial Stout. New York's [Southern Tier Brewing launched its new barrel-aging](#)

[program](#) last year with a Manhattan-inspired beer that was aged in bourbon barrels and made with cherry juice.

It isn't just whiskey-focused beers that are getting the cocktail treatment, and if you're more a fan of the refreshing gin and tonic, you need to try [G&T Gose from Anderson Valley Brewing Co.](#) The latest flavor in the brewery's line of canned wheat ales (alongside Blood Orange and Briney Melon), G&T Gose perfectly captures the zippy and bracing qualities of lime juice and gin in a low-alcohol, ultra-refreshing beer. Juniper berries and grains of paradise stand in for the botanical punch of gin.

Coffee, tea and cocktails are just some of beer's chameleon tricks, and you can find brews that masquerade as everything from horchata ([Or Xata from The Bruery](#)) to POG juice (any one of [the wildly popular "juicy IPAs"](#)) to wine ([Sauvin Nouveau from Garage Project](#)). Next time someone tells you that they don't like beer, you can try to win them over with a beer in disguise.



The Wholly Sensible Concept of Half Pours

Beeradvocate

<https://www.beeradvocate.com/articles/15580/the-wholly-sensible-concept-of-half-pours/>
[Unfiltered](#) by [Andy Crouch](#) | Apr 2017 | [Issue #123](#)

Schnitt is not a German curse word, it's the wave of the future.

It's toward the end of an evening out with friends. You've shared laughs over several rounds and your buddies are falling a bit behind in finishing their pints. You're about ready to head home but still want a bit more—but not a full pour—while your pals finally empty their glasses. In the United States, you're probably out of luck. But leave it to the crafty Germans to come up with a simple and elegant solution.

I first encountered the schnitt in a Bamberg beer garden a decade ago. A friend and I looked on in amazement as a local, not wanting to throw off the equilibrium of his drinking group, ordered "ein schnitt." And the glory was revealed: a half-pint of beer, give or take, a mere top up of his original glass for half the cost. Order was restored to the session.

In the United States, half-pint is a term of derision, whether used as a schoolyard taunt or in a bar. Our drinking culture never warmed to the idea of serving half-pours. Instead, we gravitated toward a standard measure of 16 or so ounces, almost exclusively funneled through the utilitarian and uninventive shaker pint glass. Without a half-measuring line or willingness to stock different size glasses, we've seemingly been relegated to full pours as the only option.

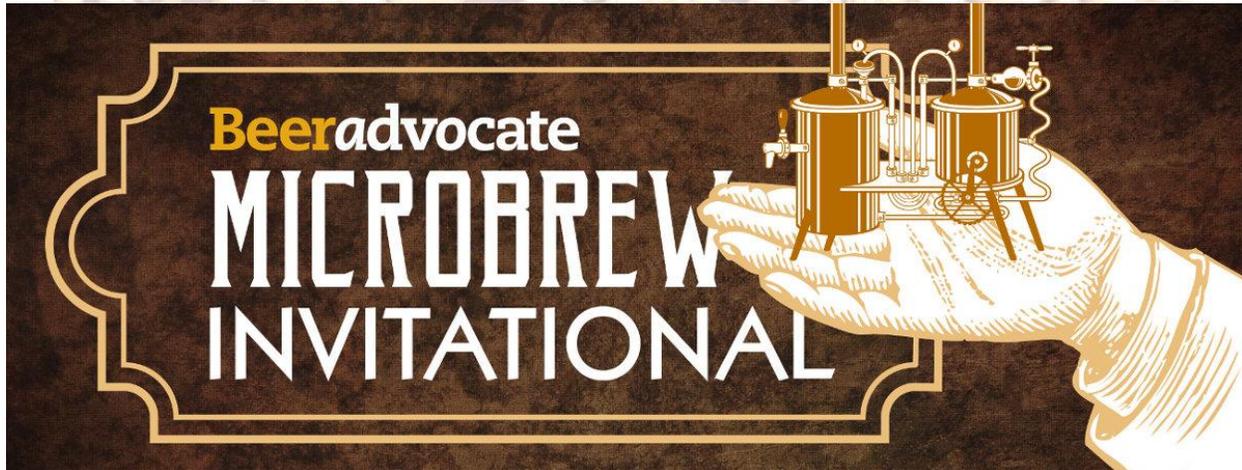
It's a development that appears out of sync with modern American drinking, where people actually love small pours, as demonstrated by their passion for samplers. The half-pint or schnitt serves many purposes. For people who don't want to commit to a full beer, the half-pint offers a welcomed alternative. It gives you the option to have a quick glass while friends finish their pints, or a means to sample several different beers, in better circumstances than would a flight of smaller glasses.

For brewers and publicans who hate serving flights because they're time consuming and diminished versions of the full product, the half-pour is a justifiable alternative. It broadens the drinking opportunities and options for customers and can be done in existing glassware, allowing for a full head and true enjoyment. Where flights are often sloppy little beer thimbles, a well-poured 8 or 10 ounce glass of beer can still be a revelation. It encourages experimentation or simply having one more beer without any of the downsides associated with offering flights.

Unfortunately, when we do see a half-pour or near half pour available on brewery or bar menus,

they're usually priced bizarrely. Instead of encouraging people to order these beers, owners penalize them for choosing the smaller option by charging a buck or two more than half the cost of the original pint. Such pricing actively discourages people from ordering half pints and certainly is contrary to the community-building idea of the schnitt.

As I encourage more brewery and bar owners to offer half-pours, I'd also ask them to consider doing away with penalty prices. Schnitts encourage people to order another half glass without concern. They allow people to linger with friends a little longer. They increase beer consumption at your place and promote community and harmony in conversation. In short, the schnitt's time has come.



BeerAdvocate Microbrew Invitational | June 2-3, 2017 | [Seaport World Trade Center](#)

BeerAdvocate (BA) is proud to announce the return of its Microbrew Invitational at the Seaport World Trade Center on June 2–3, 2017 in Boston, Mass. "Last year's event was far more popular than we imagined. People were stoked to try all of the new brews that debuted exclusively at the fest," says Todd Alström, founder of BA. "The lineup of beer, cider, mead, kombucha and sake from over 70 small producers was one of our most diverse lineups yet. We're excited to do it again and improve on this unique event," adds founder Jason Alström.

"Before 'craft beer,' waiting in lines, anti-social ticking, hoarding, hipsters, neckbeards, trolls and selling out plagued the beer scene there was microbrewing. We're talking old-school, small-batch brewing that my brother Jason and I cut our teeth on 20 odd years ago. With the BeerAdvocate Microbrew Invitational, we return to these roots," says Todd Alström, founder of BeerAdvocate. Founder Jason Alström adds: "Hell yeah!" The BeerAdvocate Microbrew Invitational aims to bring awareness to the microbrewers who are the diversity and soul of what beer represents today. Each invited microbrewery will brew a unique beer to premiere at the fest.

Tickets <https://www.beeradvocate.com/micro/tickets/>

Three sessions at \$55/session

#1 Friday, June 2, 2017 6-9:30pm

#2 Saturday, June 3, 2017 12-3:30pm

#3 Saturday, June 3, 2017 6-9:30pm

Tickets include access to the purchased session, all beer tastings, a [BeerAdvocate-branded govino "glass"](#) and a program while supplies last. Food sold separately.

Big Brew for National Homebrew Day May 6, 2017

American Homebrewers Association



Celebrate National Homebrew Day at Barley, Hops and Grapes

In 1988, May 7 was announced before Congress as National Homebrew Day. The American Homebrewers Association (AHA) created AHA Big Brew as an annual event to celebrate National Homebrew Day around the world. AHA Big Brew is held each year on the first Saturday in May.

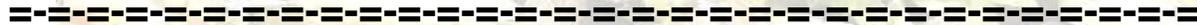
For Big Brew this year, the AHA is celebrating the upcoming publication of the 4th edition of *How to Brew* by providing three sample recipes from the book.

- **Rushmore American IPA** – [All Grain](#), [Extract](#)
- **Battre L'oise Saison** – [All Grain](#), [Extract](#)
- **Klang Freudenfest Oktoberfest Lager** – [All Grain](#), [Extract](#)

Join the Hudson Valley Home Brewers and The Catskill Region Association of Brewers Saturday May 6th at Barley Hops and Grapes, for a day of brewing, food, fun and celebrations. **Brewers and non brewers welcome.** Brew, Share, and Enjoy! We'll be firing up the grill and serving up burgers and sausages, bring a dish if you wish to share.

Don't miss the simultaneous toast at 1:00 p.m. ET, 12:00 p.m. CT

Brewing will take place behind the store. All-grain brewers please fire your kettles by 10AM; extract brewers please fire your kettles no later than noon.



CRAFT Beer & Brewing Magazine

https://beerandbrewing.com/breakout-brewer-blackberry-farm-brewery/?utm_medium=email&utm_campaign=editorial&utm_source=autopilot&utm_term=041817-CBB-Online

Breakout Brewer: Blackberry Farm Brewery

In a mountain hamlet on the Tennessee side of the Great Smoky Mountains, Blackberry Farm Brewery is putting the “farm” back in “farmhouse” with their focus on seasonality, local ingredients, hospitality, culinary cross-pollination, and native culture.

“Our challenge was to make the best saison in the world,” says Daniel Heisler, the head brewer at Blackberry Farm Brewery in Walland, Tennessee. “Turns out we came pretty close.”

In 2016, Blackberry Farm’s Classic Saison took home a gold at World Beer Cup in the French and Belgian Saison category. This accolade, among a couple of other Great American Beer Festival medals for the farm brewery’s other beers, helped to put Blackberry Farm on the map.

The brewery is just one feature of the Blackberry Farm resort in Tennessee’s Great Smoky Mountains that boasts award-winning chefs, a world-class wine cellar, luxurious spa treatments, paddle sports, fly fishing, horseback riding, archery...the list goes on. In essence, it’s a 4,200-acre paradise from which you won’t want to go home. Initially, the plan for the modest farm brewery was never to make more than three or four beer styles.

Back in 2010, Blackberry Farm's managing partner Roy Milner helped to inception a plan for building a brewery on the property in a small dairy barn that was once used for sheep milking, trench drains included. In 2013, he began talking to Heisler about coming on as their head brewer. Heisler was then working at Petoskey Brewing in his home state of Michigan. He'd previously brewed at New Holland Brewing, also in Michigan, and Bohemian Brewery in Salt Lake City. "I had the honor to work with two iconic brewers after my homebrew days," Heisler says. "Bobby Jackson of Bohemian Brewery, now the head brewer at 10 Barrel Brewing, and John Haggerty, the former brewmaster at New Holland and now cofounder at Warped Wing Brewing Company. These are two guys who really know their stuff."

Heisler says an opportunity like Blackberry Farm doesn't come along every day. "The farm isn't the first place you'd think of to start a brewery, and that intrigued me," he says. "In addition to being a beautiful vacation resort for spa treatments with incredible food and wine, the farm also has a lot of great artistry going on outside of what you'd think of from a luxury hotel. The chefs are making fermented foods, preserving, and crafting cheese. Eastern Tennessee is extremely connected to mountains and the land, and similar to beer making, they were already preserving ingredients over time for enjoyment later. I was interested in making something high-quality, local. I thought of how amazing it would be to make beer in a place like this."

So that's what he did. He moved to Tennessee and helped to craft Blackberry Farm's Classic Saison, named so to pay homage to the traditional beers of the Wallonia region of Belgium and to honor simplicity. (See the homebrew-scaled recipe for Blackberry Farm's Classic Saison at the end of this article.) "It's basically a lager beer with different yeast," he explains. Classic Saison is brewed with Czech Pilsner malt, Saaz hops, and White Labs WLP565 Belgian Saison yeast. "Many of our other beers are explorations of that saison yeast strain," Heisler says of his Spring, Summer, Fall, and Winter Saison lineup. "That seasonal theme works perfectly for the farm," he says. Spring is spiced with orange peel, coriander, and grains of paradise; Summer is hoppy with Australian Summer and Citra hops; Fall is brewed with spelt, rye, and oats; and Winter is black and rich, brewed with dark wheat and chocolate malt.

In 2015, Summer Saison won a silver medal at Great American Beer Festival in the American-Belgo-Style Ale category. "That was when we started to experiment more," Heisler says. Milner knew right away that there was something to this wild culture thing, so he invited a local lab to come out and cultivate wild yeast from the property. They sampled yeast from cherry blossoms and honeysuckle blossoms and other flora from the property. "The yeast they cultivated is phenolic and weird," says Heisler. "It finishes dry, and it's very funky and wild tasting."

The first experiments performed with these wild cultures were with fruit, and the results were surprising. "We made a blackberry rye, a roasted cherry dark ale, and a strawberry buckwheat ale as part of the Native Series," says Heisler. "We found that fruit and these yeasts don't play well together. They are *super* attenuative. The beers get to six percent ABV before I can even blink, and then there's no sugar left," he jokes.

More experimentation with these cultures yielded success when Heisler made the beers "more yellow, more simple." The Tennessee Cream Ale, for example, is brewed with flaked corn and heirloom grits. It's a light, refreshing beer that's bubbly, effervescent, and a deceiving 6.3 percent ABV. "I think we have a winner," Heisler says.

Whether the beers are saisons, Native Series members, part of Blackberry Farm's Abbey Series, barrel-aged beers, or beyond, the goal is always drinkability, specifically drinkability with food. "Table-friendly is the whole idea here," says Heisler. "Blackberry Farm is always thinking about food and beer together—the whole point is to be able to drink and eat. People often approach us when they want to do collaborations because they know we're thinking that way."

Daily Miel is one such collaboration. Made in partnership with Fullsteam Brewery in Durham, North Carolina, it's brewed with two varieties of spelt, aged noble hops, and more than six pounds (2.7 kg) per barrel of Carolina Piedmont and Tennessee Foothills honey. It's then

fermented with each brewery's house yeast strain. "This Daily Miel thing came about because we wanted to use local honey. We had a beautiful opportunity to just be brewers together, and the result was dry and appropriate for the table."

Next up for Blackberry Farm are more collaborations, but not just with other breweries. "We're trying to take collaboration down alternative routes," Heisler declares. "As much as I love to collaborate with other brewers and plan to do so in the future, there are so many others who we can work with, too. Our next collaboration, for example, is with a local artist who did artwork for the label. We'll also be working with a grain manufacturer on a project. Collaborating outside of just beer makers is where the exciting stuff is happening right now."

"It's cliché but true that it takes a village," Heisler says. It takes other breweries and organizations to execute these world-class collaborations, and at Blackberry Farm it takes a huge staff with many moving parts to deliver the high level of hospitality that guests experience. "There are a whole lot of people behind the scenes making something magical here," Heisler says, reiterating that craft beer is just one element of that magic. "This farm is capable of some of the most amazing things."

Blackberry Farm's Classic Saison All-grain Recipe

Blackberry Farm's Classic Saison is named so to pay homage to the traditional beers of the Wallonia region of Belgium and to honor simplicity. "It's basically a lager beer with different yeast," explains Daniel Heisler, the head brewer at Blackberry Farm Brewery in Walland, Tennessee.

Batch size: 5 gallons (19 liters)

Brewhouse efficiency: Our style of beer-making here sacrifices efficiency and cost for quality and authenticity, which is something every homebrewer can do.

OG: 1.055 **FG:** 1.006 **IBUs:** 33 **ABV:** 6%

8.5 lb (3.9 kg) Pilsner malt
1 lb (454 g) Munich malt
1 lb (454 g) wheat malt
4 oz (113 g) Cara-Pils Malt

HOPS AND ADDITIONS SCHEDULE

1 oz (28 g) EKG [5% AA] at 60 minutes
0.5 oz (14 g) each EKG [5% AA] and Saaz [3% AA] at 30 minutes
0.5 oz (14 g) each EKG and Saaz at flameout

1 packet of White Labs WLP565 Belgian Saison

Mash at a saccharification rest of 145°F (63°C). Step mash if possible, resting at 121°F (50°C) and 133°F (56°C) for 15 minutes respectively before heating to 145°F (63°C).

Hops charges should include classic noble varieties such as CZ Saaz and UK Golding. I like a large flame-out addition for lots of noble hops flavor.

With WLP 565, fermentation can be tricky. It likes to slow down drastically about 75 percent of the way through. I prefer to start fermentation cool (64°F/18°C) and free rise into the high 80s Fahrenheit (low 30s Celsius). WLP 565 will ferment down to a SG of 1.006 given enough time. As the beer cools back down, it will continue to ferment, though slowly. Patience is key.

Once terminal gravity is achieved, bottle with 8 g/l dextrose to achieve 4–4.5 volumes of CO₂ for that classic spirited bubble. If you don't wait for the beer to achieve terminal gravity, you'll get over-carbed bottle bombs.