

Next club meeting

HVHB February 7 8:00 pm Le Express Bistro
Beer of the Month: Cider

Le Express 1820 New Hackensack Road Poughkeepsie, NY 12590
8:00 pm **(FIRST Wednesday this month)**
www.lexpresshv.com (845) 849-3565

Club officers:

President - Jon Fry
Vice President - Kevin Drozinski
Treasurer – Brian Jameson
Sargent at arms – Justin Lomas
Communications Secretary- Hilon Potter
Recording Secretary - Phil Van Itallie

Upcoming EVENTS on page 2



Le Express Bistro

Minutes of January club meeting at HalfTime Beverage by Hilon Potter

January 10, 2018 Hudson Valley Home Brewers meeting was held at HalfTime in Poughkeepsie.

Justin Lomas poured the evening's beers:

- 1- Blackberry wine by Jonathan Fry
- 2- Ice Raspberry Cider by Hilon Potter (part of education session)
- 3- IPA by Josh Youngman
- 4- Porter by Josh Youngman
- 5- Scotch Export Ale by Phil Metty
- 6- Dopplebock by Josh Youngman
- 7- Belgian Dark Strong by Josh Youngman
- 8- NEIPA by Rich Rang

Short discussion on should we continue to have a style of the month. The decision was yes. An online survey has been setup for people to vote on the beers located at <https://www.surveymonkey.com/r/9MZSBHH>

Treasury report

Brian Jameson noted that it is that time of the year again. Dues are due (\$30/year). Brian said that the check finally cleared for apple picking and the current balance is \$4,148.34

Monica described the Chilifest the premiere charity she works with, it's in March. She is looking for volunteers to make beer with the idea of having a table setup to publicize the club and give out samples of home-brew. If you are interested, please contact her.

Competition update

Emails have been sent out for submissions, judges and stewards to sign up. We need someone to be the Chili competition coordinator.

If anyone has any contacts to ideas for contributions for the raffle please contact Brian Jameson..

Other Competitions

National Home-brew Competition applications opening up on Jan. 23

Home-brew Alley registration is open <https://www.homebrewalley.com/>

Ocean State Home-brew competition is open <http://oshc.brewcomp.com/>

The February meeting is currently scheduled for the 14th Valentines Day. We had a discussion about moving it and the general consensus was to move it to Feb. 7th.

We also decided to setup a Google Group to facilitate sending out emails to everyone in the group. Everyone should have received a note inviting you to the group. If you haven't please accept the invite. If you have any problems or issues please contact Hilon Potter (hilonp@gmail.com).

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 or

<https://www.amazon.com/?&tag=HUDSOVALLEHOM-20&camp=216797&creative=493977&linkCode=ur1&adid=0452K58TDKXXCSFAV84H&>

Upcoming Event(s):

February 9-11	Homebrew Alley (NYC)
March 10	2018 28th Annual Club Competition
April 4-6	NHC Competition first round judging in NYC
June 9	Stormville Airport's Food Truck and Craft Beer Festival

2018 meetings and beers of the month (with 2015 style guideline identifiers)

<u>Date</u>	<u>Style</u>	<u>Location</u>
February 7	To be determined	To be determined
March 14	To be determined	To be determined
April 11	To be determined	To be determined

Eisbeer aka Fractional Freezing/Freeze Distilling/Jacking/Freeze Concentration

By Jonathan Fry

Introduction

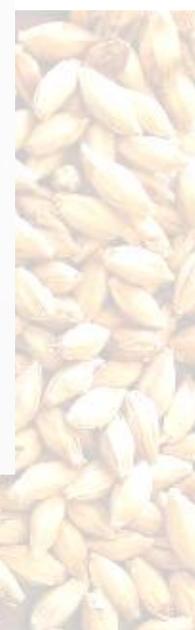
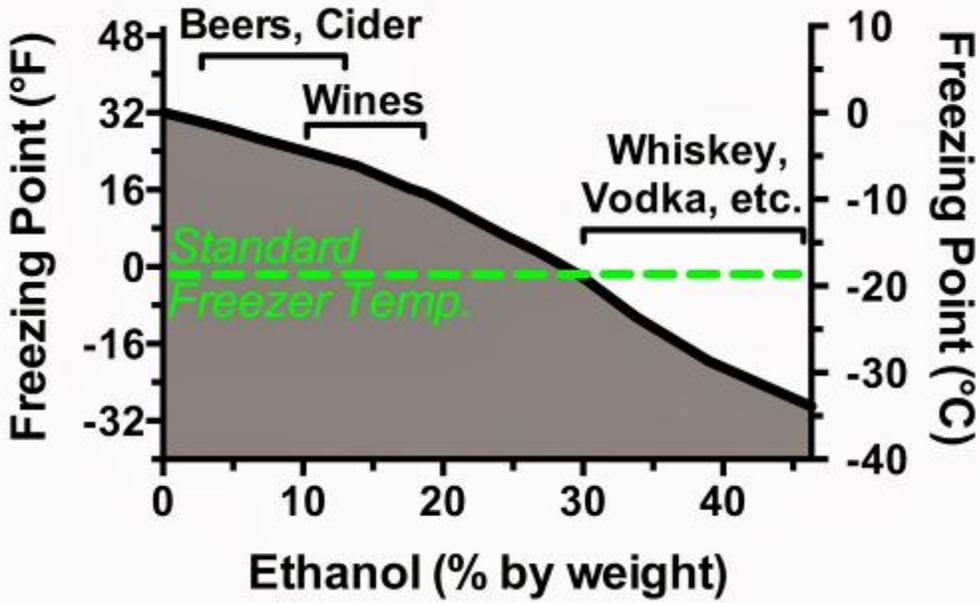
The goal is to increase the concentration of alcohol in a beer to produce traditional styles such as Eisbock or Applejack. The basic method is to fill a 1 gallon plastic jug, partially or completely freeze it, and then invert over a mesh screen and funnel to run off the non-frozen portions into another container. First, this is quite difficult to do at scale (e.g. 5-10 gallon batch), and presents numerous problems with oxidation during the runoff process.

Equipment

CO2 Tank and regulator Sufficient CO2 for multiple keg transfers and purges
 Two kegs Liquid-to-Liquid Transfer hose (two liquid disconnects)
 Temperature regulated freezer Sanitizer and one or two 5 gallon buckets

Method

1. Fill one keg 1 with fermentation-complete beer, wine, cider or mead to be fractionally frozen. Preferably at 8% ABV or higher.
2. Purge headspace in keg 1 with CO₂, and pressurize keg to 10-15psi. Do not carbonate the keg.
3. Fill a keg 2 completely with sanitizer, and purge with CO₂, drain keg 2 into bucket, saving sanitizer for later steps (do not discard!). Now we have our transfer keg ready
4. Calculate current alcohol by **weight**, $ABW = ABV * 0.79336$ for keg 1
5. Using the freezing point chart (see below), select a temperature at or just slightly colder than the current freezing point. For example 8% ABV -> 6.3% ABW -> 24F
6. Place the keg in the fridge for 12-24 hours at the desired temperature; it can take a long time to get to uniform temperature
7. Periodically check the keg for freezing. The goal is for "margarita slush" consistency when the keg is rocked. If it has frozen solid, let it thaw to this level
8. If the keg is not frozen, decrease the temperature further, and check every hour or two
9. When at slush consistency, pressure transfer the liquid from keg 1 into keg 2. This may require a spunding valve, or method to depress the gas post or PRV on keg 2. Shaking of the slush keg can help the liquid to move around the ice. Sometimes ice can get stuck in the dip tube, agitation of the keg can help with that. I've used pressures as high as 25 PSI to transfer. Sometimes, a little wait period is necessary to let the ice melt a bit.
10. Continue transfer until gas comes through the liquid transfer line. Disconnect liquid and gas lines. Shake keg 1. It should sound like it is filled with shaved ice.
11. Potential Endpoint: keg 2 now has a single-pass fractional freezing beverage: estimate ABV either as a function of freezing temperature (reverse) or amount of water/ice removed. This formula will **estimate ABV** as some will be lost locked in the ice: $New\ ABV = (Old\ ABV * Old\ Volume) / (New\ Volume)$. E.g. 8% reduced to 3 gallons 13.3% $ABV = (8\% * 5\ gallons) / 3\ gallons$
12. Optional: Begin freeze distilling keg 2. Discard ice from keg 1, and begin again at step 1 with the keg roles reversed. 2nd and 3rd distillations will be less efficient and more will be lost to the process. You might want to save the ice slurry from these further fractions as a separate product. The practical limit is about 30% ABV for a home freezer.



Ethanol (% by Wt)	Freezing Point (°C)	Freezing Point (°F)
0	0	32
2.5	-1	30.2
4.8	-2	28.4
6.8	-3	26.6
11.3	-5	23
13.8	-6.1	21.02
17.5	-8.7	16.34
18.8	-9.4	15.08
20.3	-10.6	12.92
22.1	-12.2	10.04
24.2	-14	6.8
26.7	-16	3.2
29.9	-18.9	-2.02
33.8	-23.6	-10.48
39	-28.7	-19.66
46.3	-33.9	-29.02
56.1	-41	-41.8
68	-50	-58
75	-60	-76
80	-70	-94
83.5	-80	-112
89.5	-100	-148
93.5	-118	-180.4
96	-115	-175
100	-110.5	-166.9



Case Study:

I began with 10 gallons of ~10% ABV hard cider

First distillation by freezing removed about 2 gallons of ice/water from each keg; this ice was not worth keeping or drinking.

Second through fourth "distillations" would remove about a gallon or less, as efficiency dropped and targeting the proper temperature got more difficult. Ice from the third and fourth fractional freezes seemed to be good to keep as separate beverages. Terminal volume was about 2.5 gallons, estimating around 28-30% ABV

Note ice ring forming where ice remains in keg

Some Sources:

Experimental Homebrewing - Drew Beechum and Denny Conn

<http://www.themadscienceblog.com/2014/01/chemistry-of-beer-part-ii-freezing.html>

<https://www.popsci.com/science/article/2013-01/beersci-how-make-strong-beer-stronger#page-2>

Sponsors for the Hudson Valley Homebrewers 28th Annual Competition

Sixpoint Brewery

Brooklyn, NY [Best of Show Award]

Cornell's Brew Shop

East Chester, NY

Bull And Barrel Brewpub

Brewster, NY [Brewer's Choice Award]

Half Time Beverage

Poughkeepsie, NY / Mamaroneck, NY

Maltose Express

Monroe, CT

Homebrew Emporium

USA

Barley Hops And Grapes

Red Hook, NY

Pantanos Beer And Wine

New Paltz, NY

Brew It!

Somers, NY





Wed Feb 7

Guest speaker at February Meeting

Joshua Morgenthau from Treasury Cider at Fishkill Farms will attend to talk about everything Apples and Cider.

Barley Hops and Grapes to Close by Tom Folster

It is with great sadness that I must tell you that Barley Hops and Grapes can no longer continue in its present form. Therefore the store will be closing, and the current location will be vacated no later than February 28th.

New Store Hours:

Effective immediately the store will be closed on Sundays and Mondays. All other days in January will have regular hours(10AM to 6PM). February hours will be irregular, it would be best to call for an appointment.

Saturday Jan 20th the store will be closed for a special event.

Close Out Sale:

Effective immediately there is a storewide sale of 10% off. Starting Jan 9th, the sale will be 20% off. Starting Jan 16th the sale will be 30% off. And starting Jan 23rd the entire inventory will be 40% off.

Starting February 1st we will begin moving out equipment and fixtures. Any remaining inventory will be 50% Off. However, credit cards will no longer be accepted. All transactions must be cash.

Brew Like A Pro Class

The Brew Like A Pro class on Saturday Jan 20th will be held as scheduled. There are still a few seats left for this class. If you are interested you can register [here](#).

The Future for Barley Hops and Grapes

What the future holds is anyone's guess, but it is our hope to resurface again. For now we are going to step back and re-evaluate the situation. Several ideas have already been entertained, and some negotiations have already begun. However it remains to be seen if any of these ideas will come to fruition.

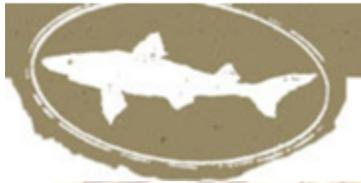
The email list will be retained. For those of you that may have previously opted out, I apologize for adding you back, it was just for this one email. If you would like to stay informed about what's coming next, you need do nothing. If you would prefer not to receive any further emails there is an unsubscribe link at the bottom of this email. But I promise you I will not be sending any further emails unless there is some very important news to share.

The web site will continued to be maintained for the immediate future, and might even continue long term. In the mean time if you would like to know what we still have in stock for the next couple months, I recommend you check online.

Our Sincerest Thanks

I can't begin to express how grateful I am for all of you who have been so supportive. You have been a very loyal group and for that I can't say THANK YOU enough.

The number of people who come into the store and say "I'd rather shop local" always amazed me. I encourage you to continue that trend. Please continue to support the shops in Red Hook, and your local community.



Resolution from Dogfish Head

#JanuQuenchy ... it's totally a thing.

New Year, new you? We've all said it! If you're like us and Dogfish Head founder & CEO Sam Calagione though, you suck at achieving your New Year's resolution ... every. damn. year. But, this year is the year thanks to **#JanuQuenchy**. With a metabolism that isn't quite what it used to be (it happens to the best of us), Sam created **#JanuQuenchy** with a simple goal of losing 10 pounds in the first month of the year ... all while still enjoying a SeaQuench Ale every day.

The **#JanuQuenchy** regiment has only three rules, all self-prescribed and self-monitored.

1. One 12 oz. can of SeaQuench Ale every day in January ... just ONE.
2. No French fries or cheesesteaks (insert your food weakness).
3. Engage in something healthy / active every day.

Even though **#JanuQuenchy** may be coming to an end, we invite you, dear reader, to keep the spirit alive! Whether you create your own form of **#JanuQuenchy** today or next month, let's resolve to maintain a balanced life that includes good beer and an active lifestyle throughout 2018!

<https://www.dogfish.com/blog/join-us-and-us-we-mean-sam-januquenchy>

DECODING STOUT BEER STYLES BY EMMA JANZEN

<http://imbibemagazine.com/decoding-stout-beer-styles/>

Not all stouts—a style marked by the use of roasted malts and barley—are created equal, with alcohol levels, recipes, flavorings and textures running the gamut. From the traditional stouts that emerged after porter rose to popularity in England in the 1800s to today's kaleidoscope of craft variations, the characteristics found within the category are myriad. To help demystify what differentiates stouts from one another, here are a few of the most common types available today.

The article covers Dry Irish Stout (Guinness), Milk Stouts ("sweet" with lactose that does not ferment), Oatmeal Stout (for creamy feel without sweetness), Oyster Stout, Pastry Stout (made with baking ingredients), Coffee Stout, Barrel Aged Stout and Imperial Stout.

The Secret Stash Sweepstakes by Oscar Blues Brewing

Expired

Click on <https://www.mensfitness.com/giveaways/enter-chance-win-epic-utah-ski-weekend> Enter by January 31, 2018

DRAFT

By Kate Bernot

Barrel-fermented vs. barrel-aged: What's the difference?

<http://draftmag.com/barrel-fermented-barrel-aged-whats-the-difference/>

Though beers fermented in wood have existed for centuries as part of the Belgian lambic tradition, they represent a small percentage of the beers made here in the States. Breweries including [Anchorage Brewing Co.](#), [Jester King Brewery](#), [De Garde](#), [Hill Farmstead Brewery](#) and [Casey Brewing & Blending](#) have employed this technique, and there's a new crop of breweries devoting serious attention to it, such as [Cellar West Artisan Ales](#) in Boulder, Colorado; [Unseen Creatures](#) in Miami; and [Hudson Valley Brewery](#) in Beacon, New York.

But what does it mean for a beer to be barrel-fermented? And how is that different from barrel-aging?

Let's first remind ourselves what fermentation is at its most basic: The process by which yeast eat sugars found in wort and convert them into alcohol. There are two major places where fermentation can occur during the brewing process: in stainless steel tanks (the most common) or in wood vessels such as barrels, foeders or puncheons. Brewers reserve the latter technique almost exclusively for sour and wild ales—that is, beers brewed with [wild yeast and bacteria](#) other than *saccharomyces*, the “clean” brewer's yeast. Most “clean” beers ferment in stainless steel tanks, and could then be transferred to barrels for aging (if the brewer chooses) after primary fermentation is over and the yeast have nearly completed their work. Of course, for every rule there is an exception. Seattle's Holy Mountain Brewing fermented a California Common in third-use bourbon barrels; since then, they've moved on to ferment a wide range of “clean” beers in oak. Recently, they've had success using a cognac barrel to primary ferment hoppy beers with house ale yeast strains.

“The differences are subtle, especially with some of the lagers, pale ales and IPAs that we've done in oak. We're looking for just a slight oak presence, if any,” says Holy Mountain co-founder and head brewer Colin Lenfesty. “For beers that are fermented in one of our oak cognac tanks, we're still getting a hint of spirit character. It's very subtle, but it integrates well and creates a layer of complexity that we wouldn't get if the beer was fermented in stainless.”

Clearly, if you ask 20 brewers how exactly they make their beers, you'll get nearly 20 different answers. Brewers of sour or wild beers especially can take many routes when it comes to contact between beer and barrels. Option one: They can add wort and a dose of yeast and bacteria straight to the barrel to let it undergo primary fermentation there. This beer would probably be described as **barrel-fermented**. Option two: They can let a beer undergo primary fermentation in stainless steel and then add it to a barrel along with a dose of yeast and bacteria (and possibly fruit or other additions) for secondary fermentation and aging. This beer would probably be described as **refermented in the barrel** or **secondarily fermented** or **aged on fruit in the barrel**. Option three: They can add wort to a barrel or other wood vessel and allow naturally present bacteria and yeast to ferment it, à la Belgium's lambic producers. This beer would probably be described as a **lambic-style** or **spontaneously fermented beer**, and it's not terribly common in the States. When most breweries refer to oak- or barrel-fermented beer, they're referring to beer primarily fermented in the wooden vessel (option one). That's the definition we'll stick with here as well.

When most brewers refer to **barrel-aging**, especially in terms of stouts, porters and other

clean base beers, they're talking about beers that have already finished fermentation and are fully attenuated. At Denver's Banded Oak Brewing Co., owner Will Curtin says in terms of most straight barrel-aged beers, he waits for yeast to flocculate (or clump together) in the stainless tanks once fermentation is complete; he's then able to draw that yeast off and rack "mostly clear beer" into his barrels. At this stage, before the beers enter the barrels, you could drink them as-is; the barrel is there to add flavor to a beer or to smooth out the alcohol in a high-octane beer, not to act as a fermentation vessel.

"If you have really fresh barrels, I consider that barrel the fifth ingredient after water, hops, malt and yeast," says Andy Parker, chief barrel herder at Avery Brewing Co. "A vast majority of the time, we build a recipe from the ground up around those barrels. When you have the potential to make a beer that you've never tasted anything like it, that's where that really fun part comes in and why barrel-aging is so much to play with."

Both barrel-aging and fermenting in barrels have their own risks and rewards. Barrel-aging risks oxidizing the beer, overpowering its base nuances or exposing it to undesirable microbes. Fermenting in barrels can be tricky because wood is less airtight and more prone to environmental fluctuations than steel. But the benefits obviously outweigh the risks for breweries that have built their entire lineups around barrel fermentation.

"We chose this method because I really like funky saisons, and any beer I've had that I knew was fermented in wood I thought had a cool extra layer of complexity to it," says Kevin Osborne, co-founder and brewer at L.A.'s Cellador Ales, which is dedicated entirely to barrel-fermented beers. "I think you get a lot more variety between our barrels than if we had started with a primary fermentation [in stainless] and then split it into barrels. If we use the same recipe and same yeasts, every barrel has uniqueness to it and does its own thing. It's cool for blending, but also more scary in a lot of ways. Everything's a lot less predictable."

For sour and wild ales, variation between barrels can be an asset because it offers many components for a final blend. Inherent in that variation, though, is less control over fermentation than a brewer would have using stainless steel. Temperatures in barrel warehouses fluctuate and wood isn't impermeable like steel fermentation vessels, which are airtight and can be held at a constant temperature.

"We have an AC unit and some gas heaters for our space, so I'm able to keep it between 70-80 degrees most of the time, but that varies," Osborne says. "In the summer, it's probably closer to 80. Beers that ferment closer to 70 are going to give off a different character than the ones that ferment in the summer. There's a story for each one in terms of why it tastes the way it does."

Most brewers who've used both steel and wood for primary fermentation cite major differences between the vessels outside those related to temperature control. At Cellar West Artisan Ales in Boulder, founder Zach Nichols focuses entirely on barrel fermentation. But the brewery does also have a two-barrel stainless brewing system that it uses for lab experiments, and Nichols says he's fermented the same wort and yeast/bacteria mix in both stainless and barrels to very different results.

"With oak fermentation, really what I notice is you're opening Pandora's box a bit to some more wild inoculations. Oak barrels are porous and microbes can pass in and out somewhat freely from the oak, in a way you can't with steel," Nichols says. "That can be detrimental if you get something you don't want in there, or it can be beneficial if some microflora from your area adds some terroir to the beer."

Some brewers say barrels "breathe," in a way. They're not 100 percent airtight, so very small amounts of oxygen flow through the wood in a process often referred to as micro-oxidation. This is especially important for wild ale brewers, most of whom include *Brettanomyces* yeast in their

“Brett does need oxygen over time. When you’re letting it sit in that oak barrel, it does breathe with temperature fluctuations and keeps that Brett healthy and chewing away and adding unique character to beer,” Nichols says.

Nichols also hopes some of his house culture, a mix of wild yeast and bacteria, seeps into the barrels’ wood to create a “history” linking all of his beers together.

“We use barrels several times over for fermentation, so we have this stock of bugs that begin to live in the oak,” he says. “That’s one of the main reasons that historically Belgian brewers have used oak barrels for fermentation in lambic production. You have this chain of history from the bugs living in the oak, keeping that continuity.”

This idea—that yeast and bacteria take up residence in the wood and mix with other microbes present from the barrel’s former life as a wine cask—isn’t shared by all wild ale brewers. Some assiduously clean their barrels in between uses to minimize the potential for undesirable bug buildup.

It’s just one of the many choices that brewers must make in developing their own methods for fermenting in barrels. As with any beer that touches wood, these processes vary from brewer to brewer and beer to beer. Next time you read a beer label or description that mentions barrels, ask the brewer exactly how he or she is using them. You’ll learn a lot, and you’ll realize just how much more there is to explore in terms of these complex processes.

National Homebrew Competition



- Must be a current AHA Member
- Must be subscribed to NHC emails
- Each entry is \$14

Apply between **January 23 to January 30**

https://www.homebrewersassociation.org/national-homebrew-competition/entrant-volunteer-information/?utm_source=informz&utm_medium=email&utm_campaign=default&_zs=s0P9F1&_zl=w8kE4

The National Homebrew Competition is the largest beer competition in the world, and it is made possible by the enormous effort of hundreds of volunteers who help judge, steward and organize. If you’re interested in judging or volunteering, review the Volunteer Handbook below and click “Volunteer Registration” to sign up.

- **First and Final Round Judge/Volunteer Registration: February 8**

Have further questions about volunteering? Visit our [FAQ page](#).

How to Get Two Beers from the Effort of One by John Palmer



A simple method enables any home brewer to make two beers as distinct as pale ale and Doppelbock in one brewing session.

[https://www.morebeer.com/articles/Two_Beers_One_Effort?utm_source=SilverpopMailing&utm_medium=email&utm_campaign=MB_PROMO_Introducing%20The%20FastFerment%203G%20\(1\)&utm_content=&spMailingID=12715657&spUserID=Mjl3MDczNzgxMzAyS0&spJobID=1320834473&spReportId=MTMyMDgzNDQ3MwS2](https://www.morebeer.com/articles/Two_Beers_One_Effort?utm_source=SilverpopMailing&utm_medium=email&utm_campaign=MB_PROMO_Introducing%20The%20FastFerment%203G%20(1)&utm_content=&spMailingID=12715657&spUserID=Mjl3MDczNzgxMzAyS0&spJobID=1320834473&spReportId=MTMyMDgzNDQ3MwS2)

Like many of us with interests and responsibilities outside of our favorite hobby — home brewing — I often find it difficult to schedule brewing time into my weekends. It seems as though there is always one more lawn chore waiting to be done, or it's my turn to watch the kids, or other distractions beckon me away from my home brewery. If I am lucky, I can tell my family that come hell or high water I will brew next Saturday — and run out of the room before they can say “No!”

That being the case, I need to make every brewing session count. I need to brew enough beer to last me a couple months until I can manage to arrange more brew time. But who wants to spend several months drinking 10 gallons of the same beer? I want some variety, often a light and a dark that I can alternate depending on my mood, my activity, or the weather. My solution is to make two different beers from one brewing session.

The technique I describe in this article can be applied in all home brewing situations, whether you use 5 or 10 gallons as your basic batch size and whether you brew from extract, extract with steeped grain, or all-grain. The method is based on batch blending — brewing a generic wort for the bulk of the batch and then adding a small specialty wort (or two) to produce the final beers.

Common Denominators

Pick any two styles of beer, and they will have two ingredients in common: base malt and bittering hops. It doesn't matter if the two styles are pale ale and Doppelbock or porter and Vienna, they can be made using a common base malt and at least one common variety of hop.

Design a Dual Recipe

Once you've picked the styles you want to make, the second step is to decide how you are going to brew them; here your equipment will influence the recipe. The third step is to formulate a recipe that will produce the beer styles you want using the equipment you've got.

If you can do a 10 gallon batch: When it comes to equipment, the limiting factor is the size of your boiling pot. I have the luxury of brewing in converted Sankey kegs using propane burners, which allows me to use full-volume boils for a 10-gallon batch. Most people use a standard 5-gallon pot, which limits the batch size that can be split. When conducting a concentrated boil, gravities above 1.090 become difficult to work with.





A nod to Belgian beer, its culture, and deep influence on the brewing world.

BeerAdvocate is excited to announce its **Belgian Beer Fest** on **June 22nd and 23rd, 2018**. Held at the **Cyclorama at the Boston Center of the Arts**, the fest returns to the historic downtown venue where our events began 15 years ago for a more intimate and educational experience.

At the Cyclorama attendees will discover everything from authentic Belgian ales to inspired American interpretations and twists on historical styles. Over the course of three sessions, brewers will pour samples of beers ranging from classic Saisons to Trappist-brewed beers, Lambics to Witbiers, Belgian styles inspired by American brewers and American styles inspired by Belgian brewers.

To offer attendees the greatest amount of choice and variety, Belgian Beer Fest will be divided into two different experiences: Friday's Night of the Funk, and Saturday's Day of Inspired Ales.

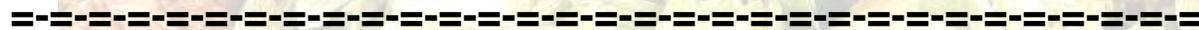
Tickets are \$65 per session (plus fees) and include beer tastings, Govino drinkware, and a fest guide while supplies last. Food sold separately. Only 650 tickets are available for each session. [Tickets are on sale now via Eventbrite.](https://www.beeradvocate.com/belgian/tickets/) <https://www.beeradvocate.com/belgian/tickets/>



Chili contest at March Competition

Make some chili (and your own chili powder!)

<https://cooking.nytimes.com/guides/48-how-to-make-chili?hide-chrome=true&debug=viewport>



Brewers Association Announces Exit of Charlie Papazian

https://www.homebrewersassociation.org/news/brewers-association-announces-exit-charlie-papazian/?utm_source=informz&utm_medium=email&utm_campaign=default&_zs=s0P9F1&_zl=li9G4

Ider, CO • January 23, 2018—The [Brewers Association](#) (BA)—the not-for-profit trade group dedicated to promoting and protecting America's small and independent craft brewers—today announced that founder and past president Charlie Papazian will exit the Brewers Association on January 23, 2019, marking his 70th birthday and 40 years building the craft brewing community and inspiring brewers and beer lovers around the world.

In 1978, Papazian, along with Charlie Matzen, formed the AHA in Boulder, CO. They published the first issue of *Zymurgy* magazine, announcing the new organization, publicizing the federal legalization of homebrewing and calling for entries in the first AHA National Homebrew Competition. Today, the AHA is more than 46,000 members strong.

SPIKE BREWING Group Purchase Program Offer

We would like to extend a **special, limited time offer** to Hudson Valley Homebrewers

Through Spike's steady growth, one constant has remained; our relationship with and commitment to supporting homebrewing clubs like you!

With that said, we would like to offer your club an exclusive promotion from 2/1 - 3/1
We can offer a 15% discount if you can assemble a purchase in excess of \$2,000.

FULL PROGRAM DETAILS

- At checkout, please use code: HudsFeb2018
- Entire purchase must be made under one transaction via Spike Website.
- Entire purchase must be shipped to one final location. Spike will handle all shipping charges.
- Any item is eligible for application as long as entire purchase in excess of \$2,000
- Contact Ryan [ryan@spikebrewing.com] with any questions!

Lester Cagle: February 19, 1931 to January 27, 2018

Lester Cagle was one of HVHB's original members. Lester Cagle died Saturday, January 27, 2018. According to Gloria Franconi, he was a member from the very first meeting. He was also Party Creation's first customer and a reason the Franconi's started the shop and the club.

Les was born in West Chester, PA on February 19th, 1931 to Lester and Carolyn Kerr Cagle. After Carolyn passed away when Les was a young child, Bertha Kerr Cagle, Carolyn's sister, became his "mom."

Les was an innovator and a builder. Inspired by Mother Earth News, Les built his own house from the foundation up. After his retirement in 1990, he had more time to explore his interests. He brewed beer, made sourdough, and hosted Memorial Day parties. Les kept up with the latest software technologies, learning Python "for fun," tinkering with virtual machines, and proselytizing LINUX. Les also taught reading and writing at the Ulster County Jail through Ulster Literacy.

He visited China and camped in the Australian Outback. He thought about climate change and corporatocracy, and was an avid student of history, especially [WWII](#). Combining his interests in energy and cars, he and a friend built a biodiesel processor in the family barn, convincing local restaurants to part with used grease. The biofuel powered his old, beloved Mercedes and provided fuel to other bio-devotees.

Les joined the Rip Van Winkle Amateur Radio Society and got his ham radio license. Always on the cutting edge, he was one of few pioneers in the club to use streaming-audio technology over the Internet. Les was a true Renaissance man.

Hudson Valley

Sloop Brewing to have second location

<http://www.hvmag.com/East-Fishkills-Old-IBM-Campus-Will-Soon-Be-Home-to-a-Favorite-Local-Brewery/>

By Zarah Kavarana

Published 2/1/2018

The former IBM building 330C has been vacant for years, though with recent plans to redevelop its vast 300-acres into a mixed-use corporate, retail, and residential complex, it will soon be home to [Sloop Brewing Co.](#)'s second and largest Hudson Valley location.

Sloop is one of the first retailers to commit to the project (dubbed [i.Park Hudson](#)), after receiving a \$565,000 Regional Economic Development Council (REDC) award from New York State. The grant will be put toward Sloop's new 26,000 sq. ft. brewery and tasting room that will feature local beer, New York-made foods, and an event space with room for over 300 people. Sloop anticipates that the new brewery will be operational by May, and the tasting room by the summer.

Beeradvocate's

**BELGIAN
BEER FEST**



NIGHT OF THE FUNK & DAY OF INSPIRED ALES

Belgian Beer Fest, June 22nd & 23rd, Boston

Announcing the Belgian Beer Fest on June 22nd and 23rd, 2018. Held at the Cyclorama at the Boston Center of the Arts, the fest returns to the historic downtown venue where our events began 15 years ago for a more intimate and educational experience. **Tickets for Day of Inspired Ales are now on sale:**

<https://www.eventbrite.com/e/beeradvocates-belgian-beer-fest-tickets-42446598920?ref=ebtnebtckt>