



Hudson Valley Home Brewers, inc

Hudson Valley Home Brewers

Established 1989

Incorporated 1994

OCTOBER 2007 NEWS

BIG SURPRISE!! WE HAVE A NEW MEETING LOCATION THIS WEEK!
Actually.... we've been there already

We've been a bit shifty recently, and had two really good meetings at the end of summer thanks to Jim and Michele Taylor. First, because we wanted to, and then because on late notice we had to. Those two meetings, in my opinion, are the best we have had over the past year, and they may be hard to beat.

This month we will be back at our digs of a year ago at River Station, 1 North Water Street, Poughkeepsie. We will have as our special presentation two of our most innovative brewers, Ray Sykes and Steve Thomas, talking and offering samples of their Gruits. Make sure you read the reprint of a digest post Steve did on the topic (page 2).

RAFFLE AT THE MEETING

Also at the meeting, we will be re-instituting our Raffle – a forgotten feature of our meetings that used to be a lot of fun. So, **bring 5 bucks for the raffle AND bring something for the raffle.** A unique bottle of beer would be best, and it could be one that YOU made. Otherwise, glassware or brewing equipment works well.

Here's the hard part...

Continued on page 2

Teach a Friend to Homebrew Day
Saturday, November 3

Teach a Friend to Homebrew Day, an annual event promoted by the American Homebrewer's Association, will be held on Saturday, November 3 from 10 AM to 4PM at Party Creations.

HEAD'S UP! This is a LEARNING event.

So, if you want to learn something about brewing and have someone you would like to learn it from, rope them into coming with you and your ingredients and your equipment, and do your learning at the event, where others can learn *from* and *with* you.

Continued on Page 2...

Help Wanted: Competition Registrar and Head Steward

Members, we are planning ahead for next year's HVHB Homebrew Competition, which is to be held on Saturday, March 15. Our Registrar for the past couple of years, Jeff Findley has given up the gig and we need to find a member or non-member,

Continued on Page 6...

INSIDE THIS ISSUE	Page
New / Old Meeting Location	1
Teach a Friend to Homebrew Day	1
Competition Help Wanted	1
Steve Thomas on Gruit-Mead	2
Calendar of Events	3
Dutchess County Fair Results (finally)	4
NYS Homebrewer of the Year Competition Schedule (such as it is now)	6

October Meeting...cont...

Now, folks, because we are meeting at a restaurant, and our designated meeting area is upstairs, we need to remember the wait staff that works with us is UPSTAIRS. Let's try to order beer AND food ONLY upstairs and tip decently the folks that serve us up there. If everybody could just walk in the door and go upstairs right away to order up, so the upstairs staff gets the work AND the tips, that would be very beneficial to the club's relationship with our hosts.

I know, I know, you have to go to the bar to see what is on tap, but try hard to resist ordering at the bar. Just doing this one little change in our routine might put us on better footing with the restaurant than we have had in the past. This may seem a silly request because, after all, we ARE giving the place business *regardless of where* we order stuff, but that is not how the wait staff sees it, and we need to help them out when we are there. Some of you (geezers) may feel grief for this, but just try to think of it being YOU as the person waiting on all of us during the meeting, and act accordingly.

Teach a Friend to Homebrew Day Sat. November 3 cont...

If you want to learn something about brewing and DON'T have someone to learn it from, bring your ingredients and equipment and someone will be there in the group who can help you with what you need to LEARN.

If you are a brewing voyeur and only want to be

Support the shop that supports our Club!

PARTY CREATIONS

Business Hours;

Tuesday thru Friday 11AM—7PM

Saturday 11AM—4PM

Closed Sunday and Monday

845-758-0661

www.partycreations.net

there to WATCH, we are all just a bunch of exhibitionists who like being watched...

Anybody who is coming needs to bring food to eat – enough for your self and several others. This is a potluck event, so you need to bring edible FOOD. And of course, must we say? Gotta bring BEER, too.

Entertainment for the day is shaping up already. We have an early commitment from Jim Taylor, Steve Schwartz, and Charlie Haight. Jim will serve as "Teach" and believe it or not, we will be witnesses to Steve actually brewing BEER!! You don't want to miss any of *this*.

And then, yours truly David Sherfey will serve as the "organizer," which means he will be answering all of the "where is this, and where is that" questions that Gloria and Bruce usually have to answer. They have to run a homebrew shop, since Saturday is a big and busy day for them, and they are getting up in years and can't do two things at once anymore.

I do not intend to be brewing any personal projects that day, but will bring my burner, propane, kettles, chiller, extract scale, and other stuff if anyone would like to come and learn how to brew from me. What an opportunity *this* will be for some poor homebrewer....seriously, though, I will be happy to teach **no-fear sanitation**, and a "**mini-mash**" process to anyone who would like to learn it. This is a VERY UNCOMPLICATED process which only requires 3 lbs. crushed grain, hot water, and (for this event) an electric socket to plug into. To duplicate this at home, all you need is a pot and an oven. It is really simple, and it can improve many beers in the 1.034 to 1.060 gravity range with flavor, head retention, and body that is not available in dry malt extracts using the "tea extract" method. Contact me if you would like me to be your teacher for the day. Email me at sherf@flagbrewing.com or via phone, 845-629-4878 so we can plan things out ahead of time.

Steve Thomas on Gruit-Mead

To help people get their heads into the swing of things for the upcoming gruit themed meeting, subtended is an old post of mine to hist-brewing digest from 2003:

Metheglin with bog myrtle, Labrador tea, and bee balm

October Meeting River Station, 1 Water St Poughkeepsie Presentation: Ray & Steve on Gruits	Wednesday 10/10 8 PM
Teach a Friend to Homebrew Day Party Creations	Saturday 11/3 10 AM to 4PM
November Meeting River Station	Wednesday 11/14 8 PM
FIRST NYSHOTY COMPETITION Knickerbocker Battle of the Brews Albany Pump Station, Albany NY Official Website	Saturday 11/7
December Meeting	Wednesday

Steve Thomas on Gruit-Mead...

Several educated palates have declared this to be an awesome product, despite its being only three months old. The bog myrtle is commercially available but quite expensive on this scale; it is also of indifferent quality compared to the collected from the wild.

Design principle: a mead designed to emphasize a spicy floral character.

Base mead of clover honey targeted at 1.105 SG, 3 1/2 gallons at start of ferment. All herbs dried; 1 1/2 ounces each of bog myrtle and Labrador tea, about 1/2 oz rose-scented bee balm. Yeast: Brewer's Resource Scottish Bitter yeast harvested from under a barely hopped beer.

Procedure:

The honey is not boiled; the water for the mead is boiled, with half of the bog myrtle and half of the Labrador tea, for about half an hour. Remove the steeped herbs from the heat and add the honey, yeast nutrient for meads (Beverage People), and half of the remaining bog myrtle and half of the remaining Labrador tea; and add half of the bee balm. Cool, transfer to a carboy, including most of the Labrador tea and bog myrtle, excluding most of the bee balm, and add yeast. When the primary ferment winds down to a very low level, boil half a gallon of water and steep the remaining herbs in the lidded pot until cool enough to add to

Continued on the next page...

Hudson Valley Home Brewers Steering Committee
Member: Frankie Flynn
fflynn@optonline.net
"Vice" Preso: Charlie Haight
cehaight@us.ibm.com
Newsletter/Scribe: David Sherfey
sherf@flagbrewing.com
Treasury: John Rudy
John_rudy@bigfoot.com
Off-shore Trail Guide:
Rachael Himelstein
hmiss@hotmail.com
On-shore Trail Guide:
Joe Franconi
jfranconi@me-engineers.com
Competition Organizer:
Al Alexsa aalexsa@aol.com
Very Cool Members at Large:
YOUR NAME HERE??
Jim Taylor
Ray Sykes
Gloria Franconi
Bruce Franconi
Steering Committee Meetings are usually held the Wednesday after the Club Meeting, and are open to anyone who would like to attend AND contribute.

THE SMALL PRINT

The HVHB News is a publication of the Hudson Valley Homebrewers, Inc., (HVHB). The HVHB is an educationally oriented non-profit society that serves members of the Mid-Hudson valley in New York.

The HVHB was founded to fulfill the following purposes: a.) to promote public awareness of home brewing; b.) to improve and encourage our brewing skills through education and instruction, recipe exchange, cooperative brewing, competitions and tasting; c.) to learn more about better beer by sharing our collective knowledge; d.) to learn to become good beer judges and help others constructively to improve their brewing skills; and e.) to have good fellowship and assume personal responsibility for drinking within reason.

The opinions expressed are those of the HVHB president, news editor, and contributors and do not necessarily reflect those of HVHB.

HVHB welcomes letter, opinions, suggestions, and articles from members and readers. Items will be published as space permits on a first-come first-served basis. Include your name and phone number with submitted material. Send correspondence to HVHB, Inc. C/O/ News Editor, 83 Little York Road, Warwick, NY 10990.

All articles herein (except those taken from other sources can be republished without prior approval providing proper credit is given to the author and Hudson Valley Homebrewers, Inc. Send a copy to the above address.

Steve Thomas - Gruit-Mead...

fermenter, including most of the Labrador tea and bogmyrtle, excluding most of the bee balm.

Notes:

Labrador tea is harvested in flower, in June. It is commercially available from Taiga Herbs on the net.

Bog myrtle is harvested in fruit, in late September. Strip leaves and fruiting structures from the shoot tips, preferentially from female plants. The resinous coating on the fruiting structures is the most aromatic portion; the leaves have a pleasant aromatic/tannic quality. The bog myrtle fruits are much denser than the leaves and sort themselves to the bottom of the pile; use this property to put more of the leaves in the early additions, more of the seeds in the later additions. Bog myrtle is commercially available in homebrew shops under the Brewer's Garden label.

The bee balm is collected in early fall, primarily flowerheads and a few associated leaves. There are many kinds of bee balm, somewhat less than the number of mints, most inappropriate to this mead. The variety of bee balm used is a rose scented bee balm available as plants from Richters Herbs, on the net, as bergamot, rose-scented. The bee balm has a very pleasant aroma, but develops an unpleasant warming quality at the back of the

Continued on the last page.....

Dutchess County Fair Homebrew Competition Results

Your newsletter editor was a bit slow to the draw on this one... the winners for this year's Homebrew Competition...Congratulations to all

BEST OF SHOW - ALE

David Moss

BEST OF SHOW - LAGER

Manny Holl

BEST OF SHOW BEER LABEL

Mary Hanaburgh

BEST OF SHOW - HOP VINES

Callum Benepe

BEST OF SHOW - SODA

Ben Jordan

Dutchess County Fair

Class 1 Hop Vine 3-5 ft in length

1st Callum Benepe

2nd Edward W. Kiewra

Class 2 Light Ale

1st Manny Holl

2nd David Moss

Class 3 Amber Ale

1st Todd Joers

2nd David Moss

Class 4 Dark Ale

1st Manny Holl

2nd ---

Class 5 American Style Ale

1st Manny Holl

2nd Callum Benepe

Class 6 English Style Pale Ale

1st Todd Joers

2nd David Moss

Class 7 English & Scottish Bitter

1st ---

2nd Manny Holl

Class 8 India Pale Ale

1st David Moss

2nd Christopher Maynard

Class 9 Brown Ale

1st Manny Holl

2nd ---

Class 10 Porter

1st Manny Holl

2nd Dann Gavaletz

Dutchess County Fair

Class 11 Stout

1st Manny Holl

2nd ---

Class 12 German Style Ale

1st Christopher Maynard

2nd David Moss

Class 13 Strong Scotch Ale

1st Manny Holl

2nd Gavin Schwartz-Leeper

Class 14 Barley Wine

1st Manny Holl

2nd ---

Class 15 Belgian & French Style Ale

1st David Moss

2nd Gavin Schwartz-Leeper

Class 18 Light Lager

1st Manny Holl

2nd ---

Class 19 Amber Lager

1st Manny Holl

2nd Christopher Maynard

Class 20 Dark Lager

1st Manny Holl

2nd ---

Class 22 Classic Pilsener

1st Manny Holl

2nd Christopher Maynard

Class 23 German Light Lager

1st Manny Holl

2nd Christopher Maynard

Dutchess County Fair

Class 24 Vienna, Oktoberfest, & Marzen

1st Manny Holl

2nd Sue Larocca

Class 25 German Dark Lager

1st Manny Holl

2nd Christopher Maynard

Class 26 Bavarian Dark

1st Manny Holl

2nd ---

Class 27 Bock

1st Christopher Maynard

2nd Manny Holl

Class 30 Fruit Beer

1st Thomas Hannaburgh

2nd ---

Class 34 Specialty

1st ---

2nd Jim Buryk

Class 40 Mead

1st ---

2nd Dann Gavaletz

Class 41 Cider

1st ---

2nd Gavin Schwartz-Leeper

Class 43 Soda

1st Ben Jordan

2nd Thomas Hanaburgh

Class 1B Home Beer Label

1st Mary Hanaburgh

2nd ---

Steve Thomas's Gruit-Mead...

throat in a long steep. Therefore, it is best to fish out most of the bee balm flowerheads before making transfers. The aroma is quite volatile and extracts readily.

As noted, the SG is targeted at 1.105 at start of ferment; the mead was clearly finishing too sweet, so a fairly large volume was chosen for the final herb addition, half a gallon. The ferment picked up again, and now the residual sugar is about right. This makes the effective SG about 1.092, surprisingly low to have residual sweetness. Apparently the yeast, chosen for its scent of rose petals, is remarkably alcohol intolerant.

To reiterate the herb additions:

in boil 1/2 hour 3/4 oz bog myrtle and 3/4 oz Labrador tea

end of boil addition 3/8 oz bog myrtle, 3/8 oz Labrador tea, 1/4 oz bee balm

end of active primary ferment addition same additions as end of boil (3/8, 3/8, 1/4)

Various experiments can be run on the herbs as teas, to predict their flavor profiles in the fermented product. The general principle is to use the boil to extract tannins and other flavors well bound to the plant structures, reserve the aromatic components for the late additions.

Help Wanted: Competition Registrar and Head Steward

for that matter, who can help us at this vital competition position.

A basic job description would be one who operates the club competition database, inputting competition entry data, and then outputting the reports and printouts used before, during and following the competition. We'll need someone with a laptop computer and portable printer. For further information, please contact Al Alexsa via aalexsa@ol.com

Also needed is a new Head Steward. Charlie has done this for the past few years, and now wants to judge instead. Imagine that! He promises to provide all training you'll need to do the job well. Interested members please contact Charlie at cehaight@us.ibm.com

NEW YORK STATE Homebrewer of the Year COMPETITION SKED

It is too early in the cycle and only two clubs have announced the dates for their competitions, but the time to start brewing for it is NOW.

Below is a tentative planning schedule, based on the dates for last year's competitions for any of you looking to brew for this award.

You can check the NYSHOTY site for updates and links to the individual competitions [here](#).

FIRST NYSHOTY COMPETITION Knickerbocker Battle of the Brews Albany Pump Station, Albany NY Official Website	Saturday 11/7
Homebrew Alley NYC	Mid February
UBHYA Competition	Early March
HVHB Competition Location TBD NOTE THE EARLY DATE!!	Saturday March 15
Amber Waves of Grain Competition	Mid-May
Brewers East End Revival	Mid-May
New York State Fair	Mid-June

