

Volume 19, Number 8

August, 2009

<http://www.hvhomebrewers.com/index.html>

HVHB July 8, 2009 Meeting

Greg Venditto gave an audience interactive presentation on all grain brewing. From grain to glass, Greg rolled through the process of crafting a beer and all the equipment he uses to make beer. Greg provided information on ingredients, processes, tips, tricks, and even cautions. During Greg's presentation, great homebrews were passed around and sampled from various homebrewers.

HVHB August 12, 2009 8PM

It has become something of a tradition to have a field trip for our August meeting; last year and the year before it was "Homebrew in the Pool" at Jim & Michele's and before that it was at the Country Inn. This year we are having our Field Trip Meeting at Tuthilltown Spirits, 14 Gristmill Lane, Gardiner, New York, 12525 (<http://tuthilltown.com>). Thanks to Frankie for setting it up. Distiller, Gable Erenzo, will be giving us a tour of the distillery followed by a tasting. If you happen to have a bourbon-infused or wood-aged homebrew please bring some along so we can show Gable one more good use for his used barrels. Feel free to bring any other homebrew you may have as well. Additionally, the distillery doesn't serve food; however, you can still bring your own food along to tide you over for the evening.

On the subject of barrels, in the past we have discussed having a barrel project, but have never quite gotten it off the ground. Most barrels are over 50-gallons and presented several obstacles. Gable mentioned that he has some 14-gallon barrels that might be a good kick-off to a barrel project. We could either: have people contributing smaller amounts to the barrel so less beer per person is lost if the barrel goes south. OR pair fewer people to a barrel so it would only take 4-5 people to maintain a barrel. The basics would be that everyone brews basically the same batch of beer, either all grain or extract, through and including primary fermentation. The beer is then sampled by the group to ensure that there are no contamination issues; then on the designated day the beer introduced to the barrel for aging. Each person would get a portion roughly equal to what they put in the barrel back, minus the angels share. We could either keep the barrel going by continually replacing the exact amount we take out (like a solaris) or we could turn the barrel over all at once removing the entire contents and replacing with an entirely new/different beer. So if you want to participate in this project, or have other great ideas for the barrels, let me know so we can get a gauge of interest. Email me at cehaight@optonline.net.

Judges Needed

Hi All,

The Fitchburg Order of Ale Makers/Blues n Brews homebrew competition is coming up on August 15th this year and we are looking for judges and stewards. The competition will be held at the Pinecrest Lodge in Hubbardston, MA and the winners will be announced the following weekend at the Blues N Brews festival. If you are interesting in judging or need more info, please email me at tbaboval@yahoo.com. If you can't judge, we hope you at least send in some entries as we've got some great prizes and swag this year!

Thanks, Thia St.Martin and F.O.A.M

Hop Harvest Party

When: Saturday, August 29th, 9am to ? (Rain or Shine)

Where: 47 Pleasant Avenue, Walden, NY 12586 (Chuck's House)

RSVP by email or phone 845-863-4216

We'll be brewing a 25 gallon batch of a strong brew (1.080+, varying yeast strains will be utilized). The bittering hops will be from last years harvest; flavor and aroma hops fresh off the vine. Beer brewed this year will be consumed next year. If you want to bring your gear and make this a big brew day, then the more the merrier.

Various cheeses, crackers, breads, veggies/fruits, custom made beer sausages, BBQ ribs, salads will be provided. More munchies are always welcome. (I definitely have to make that spiced Ommegang carrot cake again.)

6 homebrews will be on tap, an iced cooler will be provided for bottled brews (more are always welcome). Fire pit goes up at dusk and camping encouraged. Parking is somewhat limited so car pooling would be a plus. Cheers! -Chuck Lutz

Hop Varieties Used by American Craftbrewers

America's small and independent craft brewers claim only **4% of the volume of beer** enjoyed in the U.S. But taking a look at how they brew and what they brew one quickly realizes that they account for close to 20% of the hops used in the U.S. Read more here: <http://www.examiner.com/x-241-Beer-Examiner~y2009m7d10-Top-ten-hop-varieties-used-by-American-craft-brewers>

Beer bellies revisited

Did they drink that much beer even in olden times? I always look at century old paintings and wondered about those roly-poly folks dancing in the streets or sitting on a stool, smoking a pipe. Did all those overweight, jolly or austere men and women drink so much beer that they had beer bellies even in then. Read more here: <http://www.examiner.com/x-241-Beer-Examiner~y2009m7d8-Beer-bellies-revisited>

Randy Mosher on TV

Randy discusses his new book on drinking beer and even provides a sample to the anchor. <http://www.wttw.com/main.taf?p=42.8.8&vid=071509f>

US Open Beer Championship

The first competition to include professional brewers and award winning home brewers here: <http://www.usopenbeer.com/>

SODA KEGS for SALE

Bill Dickett has 4 soda kegs for sale at \$25.00 each.

He also has 1 soda keg with a Sanke connection for the same price.

Bill can be reached at (845)266-5866 or Billd6@optonline.net

OAK BARREL For Sale

Used 30 gallon oak barrel - used for cider only ... call Robert Woodward at 876-1136

Gridiron Brewer's Celebrator Doppelbock Clone (The Ironator)



“Would you like another
mug of beer?”

“Yes, please! Beer is my
sole pleasure as an upright
goat-man hybrid.”

8 pounds German Pilsener Malt
4 pounds German Wheat Malt
3 pounds Dark Munich Malt (20L)
½ pound Carapils Malt
½ pound Caramunich II (55L)
6 ounces Carafa Special (500L)

¼ ounce Northern Brewer pellet (10.4% AAU) 90 minutes
½ ounce German Hallertauer pellet (4.4% AAU) 75 minutes
1 ounce German Hallertauer pellet (4.4% AAU) 15 minutes

Mash 150F, 1 hour. OG 1.072; 26 IBU; 2L starter of Wyeast 2308 Munich Lager; 2 weeks at 50F primary;
3 day rise to 60F for diacytel rest; FG 1.014; lager at 34F for 6 weeks

I Am a Homebrewer Video

A group of homebrewers from www.homebrewtalk.com wrote a homebrew version of Stone's Greg Koch's "I am a craftbrewer" video. Check it out: <http://www.youtube.com/watch?v=xwy6XMN30CA>

Create Personalized BJCP Score Sheet

Does your hand cramp from filling out 12 BJCP score sheets? How about 120? 1200? Try this automated website and print your way to comfort: <http://www.openbrewery.com/>

Newsletter

Don't want to wait until a couple nights before the next meeting to read the latest newsletter? Check out the club website to find the latest newsletter! Or just wait for it to show up in your inbox.

Newsletter Articles

Thanks for all of the feedback coming in for the newsletter. It is much appreciated!

Read a good beer joke. Found an interesting beer article. Heard some good gossip on an upcoming event. If you have any newsletter content you would like to see or contribute, please feel free to email me at gridironbrewer@hvhomebrewers.com

Support the shop that supports our Club!

PARTY CREATIONS

Business Hours:

September 15 to June 15

Tuesday thru Friday - 11 am to 7 pm

Saturday- 11 am to 4 pm

Closed on Sunday & Monday

June 15 to September 15

Tuesday, Wednesday & Thursday

11 am to 7 pm

Saturday - 11 am to 4 pm

Closed on Sunday, Monday & Friday

845-758-0661

www.partycreations.net

HVHB Dues

If you don't want your name to appear on the website, please notify Callum Benepe or John Rudy from <http://hvhomebrewers.com/contacts.html>

A common complaint since we did away with the paper newsletter is that people don't pay their dues because they don't know when they are due anymore. Below is a list of the club membership and their anniversary date in 2008. This is not an indication of paid or not paid, only a reminder of which month the dues are due. If your dues are due this month and you have paid them I thank you. If they are due and you have not paid them please see Charlie Haight, Al Alexa, or John Rudy or you can mail them to:

Hudson Valley HomeBrewers

503 Sharon Turnpike

Millbrook, NY 12545

<http://www.hvhomebrewers.com/dues.html>