

Next club meeting

HVHB March 13, 2013

Brown Derby, 96 Main Street, Poughkeepsie 8:00 pm (Second Wednesday of the month)

The beer brewing style for the March meeting will be [11C, North English Brown](#)

Club officers:

President - Eric Wassmuth

VP - Atar Near

Treasurer – Manny Holl

Sargent at arms – John Rudy

Communications Secretary – Phil Van Itallie

Recording Secretary - Hilton Potter

Club Homebrew Competition March 16, 2013

Location: Arlington American Legion Post 1302..

Entry fee: \$7.00 per entry.

Entry deadline: Saturday 03/09/2013 at 2:00 pm

Minutes of Previous club meeting

HVHB February 13, 2013

Meeting Minutes for 2/13/2013 By Hilton Potter

Meeting called to order at 8:00PM

Mark Peffers presented a session on malts. This included the comparison of 2-row and 6-row, descriptions of some common malts, and usage.

- Mash temperatures does not affect enzyme usage
- Lower temperatures in the mash generate more fermentable simple sugars where higher temperature in the mash generate more complex sugars which can make for more body in a beer (adds body/sweetness)
- 2-row vs 6-row
 - 2-row more suitable for brewing, larger grain
 - Rye malt is sticky (use rice hulls in mash to reduce stuck mash)
 - Wheat is an other grain that you should use rice hulls with.

Brew of the month list is now posted on the web site.

April	Dortmunder Export,
May	Flanders Red,
June	California Common,

July	American Pale Ale,
August	Kolsch,
September	Robust Porter,
October	Oatmeal Stout,
November	No meeting (Holiday party),
December	Strong Scotch Ale.

Beers Shared:

1. Scotch Ale (Paul) based on a recipe from Nat Collins
2. Sour Beer (Dennis) Had a funky aroma after the mash he let it cool then added unmilled grain and let it sit to sour.
3. Saison (Dennis)
4. Scotch Ale (Hilon) This had a little more molasses flavor then the first and a little less body, it had a full pound of dark brown sugar in it and was mashed at a lower temp.
5. American Brown Ale

Treasury Report: \$1,393.07 in the bank. 19 have paid dues and others coming in. Reminder, if you haven't paid your dues try to get them in to Manny.

Several members submitted beers to the Homebrew Alley competition. We had several winners from the club including, Josh, Paul, Tom (hope I didn't miss anyone). A full list of all the winners can be found at <http://homebrewalley.org/HA7winners.html>

Our Club competition is the weekend after the March club meeting. The competition will be held on Saturday, March 16th Registration is open until 2:00pm the previous Saturday. Justin is planning, Tom is prize coordinator (if anyone is interested in helping with prizes, contact Tom)

If you would like to be a steward, contact Michael Dandor or sign up online www.hvhb.brewcompetition.com

This year there will be a chili competition along with the beer judging for best of show. Guidelines for the cookoff are online.

We are looking for volunteers to speak at upcoming meetings. If there is a topic you are interested in presenting please let the president know or post an entry to the yahoo group.

Reminders:

- TAP/NY is in April 27/28 <http://www.tap-ny.com/>
- The Buffalo weekend competition is coming up, Amber Waves of Grain 3/22/13 after ours
- Regionals + finals are coming up soon HVHB March 16th

Note: I found this site that has the AHA/BJCP sanctioned competition calendar in an easy list form in case you haven't run across it:

<http://www.bossbeer.org/calendar/beercomp.php>

<http://www.homebrewersassociation.org/pages/competitions/aha-bjcp-sanctioned-competition/calendar>

ADJOURN at 9:03PM

Brew in a Bag

Whole grain brewing with minimal equipment -- as an upgrade from extract brewing, you need a large cloth bag (\$35 or make it yourself) and a pot large enough for all the liquid. You will have to lift the bag out of the wort before starting the boil -- 10-20 pounds of grain soaked with water is going to be heavy and will drip hot water for 20+ minutes.

The information below was taken from

<http://homebrewacademy.com/brew-in-a-bag-review>
found as a link from

<http://homebrewmanual.com/brew-in-a-bag/>

A nice set of pictures showing one of the Australian originators in 2007 can be found at <http://www.thebrewingnetwork.com/forum/viewtopic.php?t=4650>

Here's the gist of it:

- Everything is done in one vessel. You mash and boil in the same kettle and there is no sparge (at least traditionally).
- You mash in your pre-boil volume of water, taking into account evaporation and grain loss.
- When you're done mashing, you remove the bag, let it drip for a few minutes, then set it aside and bring the wort to a boil.

- See more at: <http://homebrewacademy.com/brew-in-a-bag-review#sthash.JpOebpsg.dpuf>

History: Take it with a grain of barley

Breweries in Poughkeepsie

Philip Klady started a brewery in Poughkeepsie after emigrating from Bavaria, Germany in 1849. Two sisters and a brother had previously come to Poughkeepsie and encouraged him to join them. Initially Philip worked as a cooper for the Vassars. In 1858, Mr. Klady formed a partnership with Valentine Frank (Frank and Klady) which lasted until his retirement in 1875.

The Commemorative Biographical Record of Dutchess County, NY published by J H Beers & Co in 1897 states that the Frank and Klady firm was "one of the most prosperous and substantial firms in the city." Mr. Klady died in Lahr, Baden, Germany in 1892,

Valentine Frank bought out Philip Klady's interest in Frank and Klady in 1875. The original brewery located at 11-21 Tulip Street (under the current arterial near



Shadows restaurant) burned in 1862 and was rebuilt. There were two Ice houses adjacent (chilling the wort quickly had been established as important). There were 10 employees.

In 1878, value of the business was estimated between \$60,000 and \$70,000 when it was transferred to W H Frank and V Frank, Jr. and renamed V Frank's Sons. The brewery produced 7915 barrels of lager in 1880 (presumably a better production year). *V Frank's Son's Brewery* was still active --presumably producing malt-- in 1923 as evidenced by a Chamber of Commerce type index of companies doing business in Poughkeepsie. Prohibition (January 16, 1920 to March 22, 1933 in the United States) ended the large brewers history in Poughkeepsie.

There were other active local Poughkeepsie brewers between 1850 and 1900 (these were considerably smaller than V Frank's Son's and Vassar)

- *Kaal Rock Brewery*, established in 1866 and located at Kaal Rock. Started Miller and Winkler, it was sold in a Sherriff's sale 1877 to Frederick Gillman. The Gillman family had no outside employees and produced lager for several years.
- John Gaas started *Gass's Brewery* in 1871 and made about 500 barrels of lager per year until the 1890s. Gaas's Brewery was located at 68 Main Street.
- Jacob Plowl started a brewery at 116 North Hamilton Street around 1835 and sold the busines to L Beigel in 1861. Mr Biegel operated *Beigel's Brewery*, producing 700-800 barrels of lager per year through the 1890s.

The *Dutchess County Historical Society* provided copies of journals used for this article. DCHS 549 Main St Poughkeepsie, NY 12601 www.dutchesscountyhistoricalsociety.org

James Vassar built the first *Vassar Brewery* in 1805. The brewery consisted of "a small tub and kettle" with a capacity of two barrels at the intersection of Main and Mill Streets. A larger brewery was built in 1809 which was destroyed by fire in 1811. James' oldest son John Guy Vassar died in the fire.

Matthew Vassar took over the brewery starting in 1812 in a former dyehouse, owned by his brother-in-law, George Booth. The capacity was three barrels at a time. A new brew house was constructed on the site of the original burned out buildings in 1812 with a capacity of 40 barrels. The 1812 brewery operated until 1836 when a new building was constructed on the Hudson River for "brewery and maltings" having a capacity of 60,000 barrels per year.

The 1836 building was sold in 1893, still housing a brewery owned by Oliver H Booth but operated as a pastime rather than a business. The production volume had been declining and the appliances were termed "old-fashioned". The fleet of ships used to transport the beer to NYC had been sold prior to the brewery.

M Vassar brewery based on material from the New York Times, December 23, 1893

Another home brew club

James River Homebrewers

The James River Homebrewers meets on the Second Wednesday of each month in Richmond, VA. From their web site, jrhb.org, there are many similarities to our club

- Same meeting night
- Same annual dues
- Same last name for their webmaster as our HVHB newsletter editor.
- 30 year history similar to our 26 years (They started in 1983, shortly after the prohibition on homebrewing was lifted in 1979).

The 35th Annual National Homebrewers Conference (probably sold out)

Thursday, June 27, 2013 - Saturday, June 29, 2013

Philadelphia Marriott Downtown

1201 Market St

Philadelphia, PA 19107

877.212.5752

American Homebrewers Association Phone: 303-447-0816

Beer for Beasts (B4B)

A Celebration of Beer, Food and People, for a Good Cause.

The third annual Beer for Beasts charity event hosted by BeerAdvocate and Sixpoint Brewery will take place on **Saturday, April 6, 2013 at the Bell House in Brooklyn, NY**. The event celebrates creativity in the form of dozens of exclusive beers, New York City's best food vendors and creative entertainment, all in the name of compassion toward animals. All proceeds will directly benefit The Humane Society of New York City.

Tickets are limited and on sale now for \$65 per person and includes access to one session (1pm-5pm or 6pm-10pm), plus beer and food tastings. Access to live entertainment is first come, first served. All attendees must be 21+ with a valid ID.

<http://beerforbeasts.com/tickets>

Beer for Beasts has raised tens of thousands of dollars to directly aid the better treatment of animals.

<http://beerforbeasts.com>

For updates, follow @Beer4Beasts: <https://twitter.com/Beer4Beasts>