

Next club meeting

HVHB April 9 2014 8:00 pm Schatzi's

Schatzi's Pub and Bier Garden 202 Main Street, Poughkeepsie, 12601
<http://www.schatzispubpk.com> 8:00 pm (Second Wednesday of the month)

April meeting will have 7C [Dusseldorf Altbier](#) as the featured brew.
(Bring something to share, Please!)

Club officers:

President - Eric Wassmuth
VP - Tom Folster
Treasurer . Manny Holl
Sargent at arms . Dann Gavaletz
Communications Secretary . Phil Van
Itallie
Recording Secretary - Hilon Potter



Schatzi's Pub

Minutes of Previous club meeting by Hilon Potter

HVHB March 12, 2014

Call to order at 8:36PM at Mill House Brewing

Next month April 9th meeting will be at 8:00PM, at Schatzi's Pub. The beer of the month will be 7C Dusseldorf Altbier <http://www.bjcp.org/2008styles/style07.php> - 1c

Beer #1 A new Pale Ale fresh out of the fermenter, uncarbonated brewed by Dann Gavaletz using several different c-named hops.

Beer Style of the month is 18E Belgian Strong Dark Ale
<http://www.bjcp.org/2008styles/style18.php> - 1e

Tom Folster described the history of the beer of the month starting with the first Crusades. Belgium Dark Strong has been brewed by Trapist Monks for seven centuries. For hundreds of years, the dark, sweet beer was consumed only by monks.

Today, there is Trappist beer (from monasteries --sold to support the monks) and Abbey beer (not brewed in monasteries -- commercially produced). Typically malt is the primary flavor and is more important than the high alcohol - 8-11 ABV. OG ranges from 1.075 to 1.110.

Beer #2 Smoked Stout (Rauchen Bier by Phil Mettar) Phil smoked his grains in a muslin bag suins apple wood for one hour of smoke time. He used the grains the same day to brew his beer.

Larry Stock spoke as one of the two brewers who started Mill House Brewery. Larry said that the featured Belgium Double Strong Ale (this month's featured beer) used Whye labs Abbey Ale yeast..

Larry said that he started brewing six years ago, spending 30 hours a week to practice, practice, practice.

He and Jamie plan to brew one new beer each month. A wheat beer will be the next new beer at Mill House.

Treasury Report - Manny Holl reported that the club currently has 26 paid members for 2014. There is \$2,587.90 in the club account..

The competition web site for registration is up and running. <http://hvhb.brewcomp.com/> Still need beer donations for lunch, please contact Dann directly or through the web site.

There is also a need for Judges and Stewards. You can sign up at the registration web site listed above.

A barcode scanner is being investigated to see if it would be useful and improve the process of getting the beers in and tagged. Paul wants a sparkle barcode scanner

Beer #3 Belgian Strong Dark Ale brewed by Eric Wassmuth.

Beer #4 Mill House Belgian Double.

Competition is set for Sat. 15th. Everyone who volunteered should be there at 8AM.

Already submitted 275 beers, 75 judges, and the chili cook-off submissions are all lined up.

Beer #5 India Black Ale by Mark Waldrum. The OG was 1.064; FG was 1.01/ He used Clover honey, cascade and Columbia hops.,

Target date for the annual picnic is June 7th at Wilcox state park. The club will purchase insurance and get an alcohol permit for the event.

Beer #6 Russian Imperial Stout by Hilon Potter.

Tom Folster reported that Big Brew day is scheduled for May 3rd. The beers this year are 10- Pale Ale, 13- Stout, and 4- Dark Lager.

<http://www.homebrewersassociation.org/aha-events/national-homebrew-day/>

This year it will be a joint event with Mohonk Brewers at Pantanoø in New Paltz

<http://www.pantanosbeerwine.com/ContactUs.aspx>. Plan to start by 10am for all grain and noon for extract.

Meeting closed at 9:45PM

Annual Club Picnic

Saturday June 7th, 2014
Wilcox Memorial Park, Route 199, Milan, NY

Big Brew Day is May 3rd.

Joint event with Mohonk Brewers at Pantanoø in New Paltz

Next 2014 meetings

<u>Date/Time</u>	<u>Location</u>
Wed Apr 9th 8pm	Schatzi's Pub
Wed May 14th 8pm	The Derby

April Beer of the month: 7C. Düsseldorf Altbier

Aroma: Clean yet robust and complex aroma of rich malt, noble hops and restrained fruity esters. The malt character reflects German base malt varieties. The hop aroma may vary from moderate to very low, and can have a peppery, floral or perfumy character associated with noble hops. No diacetyl.

Appearance: Light amber to orange-bronze to deep copper color, yet stopping short of brown. Brilliant clarity (may be filtered). Thick, creamy, long-lasting off-white head.

Flavor: Assertive hop bitterness well balanced by a sturdy yet clean and crisp malt character. The malt presence is moderated by moderately-high to high attenuation, but considerable rich and complex malt flavors remain. Some fruity esters may survive the lagering period. A long-lasting, medium-dry to dry, bittersweet or nutty finish reflects both the hop bitterness and malt complexity. Noble hop flavor can be moderate to low. No roasted malt flavors or harshness. No diacetyl. Some yeast strains may impart a slight sulfury character. A light mineral character is also sometimes present in the finish, but is not required. The apparent bitterness level is sometimes masked by the high malt character; the bitterness can seem as low as moderate if the finish is not very dry.

Mouthfeel: Medium-bodied. Smooth. Medium to medium-high carbonation. Astringency low to none. Despite being very full of flavor, is light bodied enough to be consumed as a session beer in its home brewpubs in Düsseldorf.

Overall Impression: A well balanced, bitter yet malty, clean, smooth, well-attenuated amber-colored German ale.

Comments: A bitter beer balanced by a pronounced malt richness. Fermented at cool ale temperature (60-65°F), and lagered at cold temperatures to produce a cleaner, smoother palate than is typical for most ales. Common variants include Sticke (secret) alt, which is slightly stronger, darker, richer and more complex than typical alts. Bitterness rises up to 60 IBUs and is usually dry hopped and lagered for a longer time. Münster alt is typically lower in gravity and alcohol, sour, lighter in color (golden), and can contain a significant portion of wheat. Both Sticke alt and Münster alt should be entered in the specialty category.

History: The traditional style of beer from Düsseldorf. Alt refers to the old style of brewing (i.e., making top-fermented ales) that was common before lager brewing became popular. Predates the isolation of bottom-fermenting yeast strains, though it approximates many characteristics of lager beers. The best examples can be found in brewpubs in the Altstadt (old town) section of Düsseldorf.

Ingredients: Grists vary, but usually consist of German base malts (usually Pils, sometimes Munich) with small amounts of crystal, chocolate, and/or black malts used to adjust color. Occasionally will include some wheat. Spalt hops are traditional, but other noble hops can also be used. Moderately carbonate water. Clean, highly attenuative ale yeast. A step mash or decoction mash program is traditional.

Vital Statistics:	OG: 1.046 . 1.054
IBUs: 35 . 50	FG: 1.010 . 1.015
SRM: 11 . 17	ABV: 4.5 . 5.2%

Commercial Examples: Altstadt brewpubs: Zum Uerige, Im Füchschen, Schumacher, Zum Schlüssel; other examples: Diebels Alt, Schlösser Alt, Frankenheim Alt

May: 13B [Sweet Stout](http://www.bjcp.org/2008styles/style13.php#1b) <http://www.bjcp.org/2008styles/style13.php#1b>

June: 2A [German Pilsner](http://www.bjcp.org/2008styles/style02.php#1a) <http://www.bjcp.org/2008styles/style02.php#1a>

July: 4B [Munich Dunkel](http://www.bjcp.org/2008styles/style04.php#1b) <http://www.bjcp.org/2008styles/style04.php#1b>

Aug: 5B [Traditional Bock](http://www.bjcp.org/2008styles/style05.php#1b) <http://www.bjcp.org/2008styles/style05.php#1b>

Sept: 9D [Scottish Export-80/](http://www.bjcp.org/2008styles/style09.php#1c) <http://www.bjcp.org/2008styles/style09.php#1c>

Craft beer distribution battle brews in Florida legislature

By Barbara Liston (Reuters) ORLANDO, Florida Thu Apr 3, 2014 9:57pm EDT

<http://www.reuters.com/article/2014/04/04/us-florida-beer-idUSBREA320M320140404>

Summary: There is a bill pending in the Florida Senate that would force brewers to sell to a distributor even if the beer never leaves the premises.

According to the article, "the law would force craft [brewers](#) to sell their bottled and canned beer directly to a distributor. If they want to sell it in their own tap rooms, they would then have to buy it back at what is typically a 30-40 percent mark-up without the bottles or cans ever leaving the brewery, according to Joshua Aubuchon, a lawyer and lobbyist for the Florida Brewers Guild."

Bonnaroo Beercation in Nashville

Follow the link below to enter a contest on or **before the end of the day Monday April 7, 2014**

<http://link.e.draftmag.ewaymail10.com/s/lt?id=o45126647&si=1613855531&pc=i2002&ei=44642771&b=y>

Contest is for a "6-day craft beer and music fest blowout"

- a two night stay at the Hotel Preston in Nashville (2 days not the whole festival)
- 2 4-day General Admission Passes to Bonnaroo Music and Arts festival
- A Guided tour of the Yazoo brewing company in Nashville.