

Hudson Valley Homebrewers, Inc.

Established 1989

Incorporated 1994

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August 2014

www.hvhomebrewers.com

Next club meeting

HVHB August 13, 2014 8:00 pm Half Time

Half Time Beverages 2290 South Road Street Poughkeepsie, NY 12603 8:00 pm (Second Wednesday of the month)

July meeting will have 5B [Traditional Bock](#) 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



Minutes of Previous club meeting

HVHB July 9 2014

Call to order at 8:05 PM At Schatzi's.. We met inside due to the darkening sky -- it rained while we were inside.

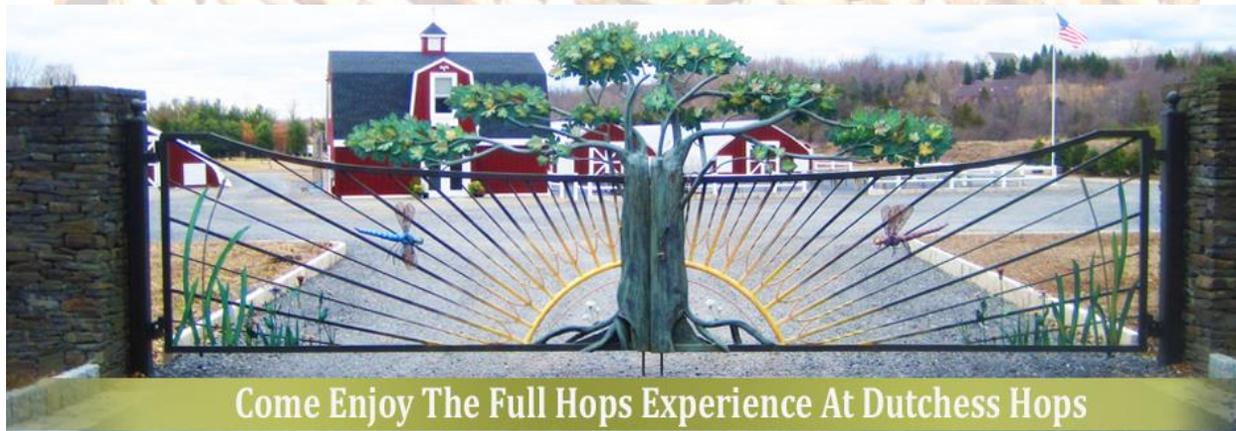
Beer #1 Lager -Josh Youngman started at 48 degrees for two weeks. Initial start was two gallons of first runnings mash that was boiled down to one quart (!). Additional second runnings were added to bring the wort to a normal concentration.

Beer of the month for July was Dunkel -- German Lager. Tom Folster coached the attendees on the pronunciation. The style was developed in the area of Germany, Belgium and Holland called Franconia which was a mini state. Developed as a style starting in the 16th century, there were changes for three following centuries. As the technology for roasting improved from open fire under a pan to some temperature control, the roasting in the 19th century resulted in Munich malt without a smoky flavor or bitterness.

There was a pre-boiling step that caramelized the first runnings after a long and vigorous boil. This step gave a distinct flavor.

Beer #2 was a Dunkel lby Manny Holl. Manny said that he boiled for 90 minutes but the hops were added at different times for bittering, flavor and aroma. He held the first fermentation for 12 days at 50 degrees, raised the temperature to 64 degrees for three days and finished with 15 days of 50 degrees.

Treasury report: Manny reported that the balance is 2530.40. There are 39 paid members and one contributing member.



Justin Riccobono farm director at Dutchess Hops (1167 Noxon Road in Lagrangeville) said that there are four acres producing this year and expects that there will be as many as ten co-operating farms producing as Dutchess Hops matures. Each local commercial brewer is expected to use 2-3000 pounds of hops per year.

Hop varieties include:

- Hudson Valley Cascade
- Hudson Valley Centennial (2013 Blue Ribbon Winner at Dutchess County Fair)
- Hudson Valley Alpharoma
- Hudson Valley Newport
- Hudson Valley Willamette
- Hudson Valley Ultra
- Hudson Valley Fuggle
- Hudson Valley Liberty
- Hudson Valley Teamaker

HUDSON VALLEY HOPTEMBER HARVESTFEST: Saturday, September 13th.

Tickets available online at Brown Paper Tickets. 1000 to 1500 people are expected. (<http://www.brownpapertickets.com/event/668986>) The prices will be \$75 for the 1:00-5:00 tastings.

Hoptember will showcase local beer, local food and local musicians. There will be representatives of brewers, distillers and hop farmers. Hops will be available for sale. A pig roast will be one of the featured food items.

Beer #3 was an Imperial Stout by Phil Van Itallie brewed at Pantano's Big Brew Day. Phil asked for suggestions because the beer stopped fermenting at 1.036 and started somewhat north of 1.063 (with four three-bound units of malt extract for a five gallon batch). Possible reasons for arrested fermentation included too much alcohol -- beyond what the yeast could tolerate -- and possible caramelization due to a boil-over. Some people mentioned that bottle conditioning with larger than 12 ounce containers has been a problem.

Tom Privitera spoke about wine making at the Benmarl Winery. Tom started a club that meets every month or two similar to the Hudson Valley Home Brewers. Tom lived in Italy for several years starting when he was 12 and helped family members make wine. The key to success is good grapes, yeast and nutrients for the yeast.

There are three what to make wine:

1. Kits
2. Juice buckets which are generally for white wines; red wines are possible if grape skins are available
3. Fresh grapes

Fermentation can last two years for reds and only six months for whites. It is possible to adjust the fermentation with mid-term corrections. Water is not added to make wine although some wine kits may need water to dilute concentrated grape juice. The more expensive kits do not need water. A typical initial specific gravity is 1.09. Some wines use hops as a bittering agent.

Tom's club helps to arrange group buys of up to \$30,000 worth of grapes from the west coast. Typically west coast grapes are available in the fall. Chilean grapes can be purchased in the spring if you want to make wine more than once a year. He noted that while raisins are particularly rich and sugary, they are not suitable for making wine. You need to use fresh ingredients.

Tom said that 36 pounds of grapes will yield about 2.5 gallons of wine. He can provide a crusher/stemmer and other equipment to be shared. A typical cost of a six gallon batch is about \$175 for ingredients. Tom said that he will try to attend the August HVHB meeting.

Beer #4 Cascadian Dark Ale by Josh Youngman. This was like a dark IPA with Symco, Cascade and Amarillo hops. The dark grains give an acidic PH of 3.9. He added some baking soda to reduce the acidity.

Phil Metty has purchased a water testing kit for the club. Tentatively, we may be able to test individual water samples at the next meeting. Bring your water in a 8-12 ounce container.

Eric Wassmuth said that he was considering a bicycling and beer event (Ale trail biking), Non-bikers could hike as the distances are modest.

A Learn to Brew Day is being set up for the first Saturday in November.

A question was raised about registering for the Dutchess County Fair. To compete, entrants must supply five gallons and register by August 1. The 2014 Dutchess County Fair is scheduled to start on August 16.

Next meeting is at Half Time in Poughkeepsie on August 13.

There was also an Ale trail bike proposal, but no decision was made

Meeting closed at 9:11PM. 13 people attended.

Next 2014 meetings

<u>Date/Time</u>	<u>Location</u>
August 13	Half Time Poughkeepsie
September 10	To be announced

Upcoming Beer of the Month Styles

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

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

Oct: 19B [English Barleywine](http://www.bjcp.org/2008styles/style19.php#1b)

Dec: 19A [Olde Ale](http://www.bjcp.org/2008styles/style19.php#1a)

5B. Traditional Bock

Aroma: Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.

Appearance: Light copper to brown color, often with attractive garnet highlights. Lagering should provide good clarity despite the dark color. Large, creamy, persistent, off-white head.

Flavor: Complex maltiness is dominated by the rich flavors of Munich and Vienna malts, which contribute melanoidins and toasty flavors. Some caramel notes may be present from decoction mashing and a long boil. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavor. No roasted or burnt character.

Mouthfeel: Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

Overall Impression: A dark, strong, malty lager beer.

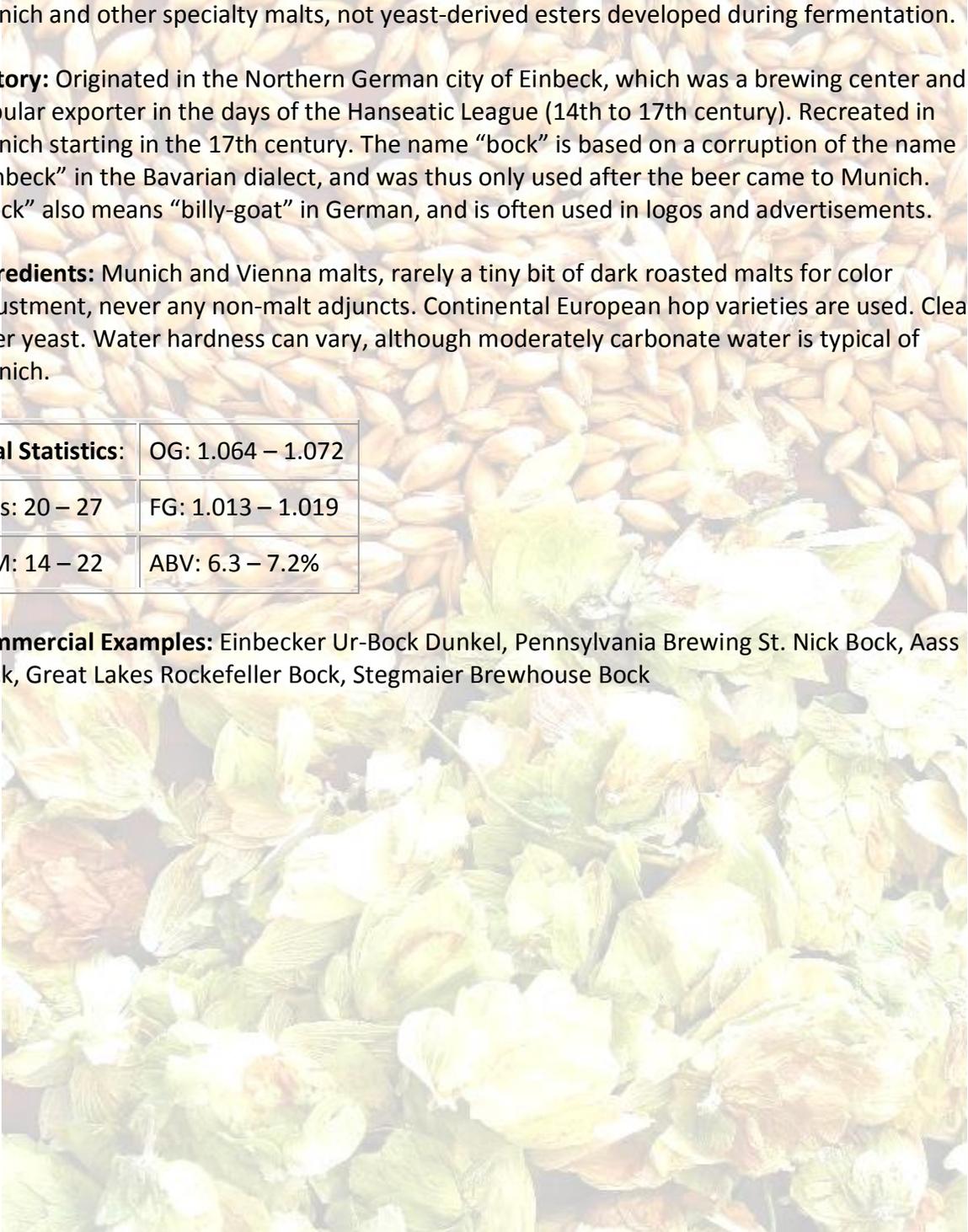
Comments: Decoction mashing and long boiling plays an important part of flavor development, as it enhances the caramel and melanoidin flavor aspects of the malt. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

History: Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th to 17th century). Recreated in Munich starting in the 17th century. The name “bock” is based on a corruption of the name “Einbeck” in the Bavarian dialect, and was thus only used after the beer came to Munich. “Bock” also means “billy-goat” in German, and is often used in logos and advertisements.

Ingredients: Munich and Vienna malts, rarely a tiny bit of dark roasted malts for color adjustment, never any non-malt adjuncts. Continental European hop varieties are used. Clean lager yeast. Water hardness can vary, although moderately carbonate water is typical of Munich.

Vital Statistics:	OG: 1.064 – 1.072
IBUs: 20 – 27	FG: 1.013 – 1.019
SRM: 14 – 22	ABV: 6.3 – 7.2%

Commercial Examples: Einbecker Ur-Bock Dunkel, Pennsylvania Brewing St. Nick Bock, Aass Bock, Great Lakes Rockefeller Bock, Stegmaier Brewhouse Bock



Bar Troubleshooting Analysis

Beer Troubleshooting Flow Chart from May 1998 newsletter Being re-titled for 2014 as Bar Troubleshooting Analysis

Symptom: Beer unusually pale and tasteless
Fault: Glass Empty
Action: Get someone to buy you another beer

Symptom: Opposite wall cover with florescent lights
Fault: You have fallen over backward
Action: Have yourself lashed to the bar.

Symptom: Mouth contains cigarette butts
Fault: You have fallen forward
Action: See above

Symptom: Beer Tasteless, front of your shirt is wet
Fault: Mouth not open or glass applied to wrong part of face
Action: Retire to restroom; practice in mirror

Symptom Feet cold and wet
Fault: Glass being held at incorrect angle
Action: Rotate glass so that open end points toward ceiling

Symptom: Feet warm and wet
Fault: Improper bladder control
Action: Sand next to nearest dog and complain about home training

Symptom: Floor blurred
Fault: You are looking through bottom of empty glass
Action: Get someone to buy you another beer

Symptom :Floor moving
Fault: You are being carried out
Action: Find out if your are being take to another bar

Symptom: Room seems unusually dark
Fault: Bar has closed
Action: Confirm home address with bartender